



Ashbrook Estate

ASHBROOK ESTATE

2013 Shiraz

TASTING NOTES

Ashbrook Estate is one of the oldest established wineries in the Margaret River region located in the heart of Wilyabrup. Truly family owned and operated since 1975, all wines are handpicked and crafted from only Estate grown fruit. All processing, winemaking, bottling and packaging are done on site using the Estate's own private facilities. 2016 sees Ashbrook Estate complete its 38th Vintage, one of only 5 Margaret River wineries to do so!

James Halliday says: "This estate is one of the quietest and highest achievers in Australia, maintaining excellent viticulture and fastidious winemaking." ★★★★★



2013 VINTAGE

With almost ideal weather conditions for whites exceptional fruit has been produced showing intense varietal flavours that are typical Margaret River. Aromatic varieties were outstanding with fresh citrus, lemon blossom and stone fruit on the nose and palate balanced off by crisp acidity. The temperature cooled off toward the end of February providing ideal weather conditions for the red varieties to fully ripen their flavour profiles and tannins. Once again there was a huge amount of Marri blossom leading into vintage therefore Silvereye bird damage was minimal. Flavour intensity was further benefited by the fact that cropping levels were reduced by around 30% across the region due to storms in early spring.

VINEYARD

With the climate north of the Margaret River townsite being ideal for producing a Rhone style red, Ashbrook planted Shiraz in 1998. The vines were trellised on a lyre system and cane pruned to promote canopy/fruit balance, uniform sunlight penetration, eliminate green characters and allow for optimum flavour and tannin ripeness. As part of Ashbrook's desire to follow an organic grape growing approach, the vineyard is liberally composted at a rate of 10m³/ha. This has occurred each year in late winter/early spring since 2006 and has been important in preventing soil acidification as well as promoting beneficial microbial activity.

TASTING NOTES

Hand-picked over 2 weeks the berries are cold soaked, gently plunged and temperature controlled in 4 tonne parcels in open fermenters for gentle and full extraction. The wine is matured in 100% French oak barriques (26% new) for 2 years, then further stored in our underground climate controlled cellar for 18 months before release. The inviting nose bursts with ripe raspberry, redcurrant and cherry plum fruit leather aromas with hints of violet and sweet spice. Fine tannins, a succulent depth of flavour and balanced acidity result in a wine that is extremely easy to drink and a wonderful food wine. An exciting wine to lie down too!

REGION Wilyabrup, Margaret River

VARIETY Shiraz 100%

HARVEST DATE 26th February - 6th March 2013

CLOSURE Stelvin+

TECHNICAL DATA

Alc	14% v/v
TA	6.5g/L
Residual Sugar	0.2g/L
pH	3.61