

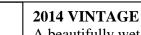
ASHBROOK ESTATE

2014 Sauvignon Blanc

TASTING NOTES

Ashbrook Estate is one of the longest established wineries in the Margaret River region located in the heart of Wilyabrup. Family owned and operated since 1975, all wines are crafted from handpicked estate grown fruit. All processing, winemaking, bottling and packaging are closely controlled using the Estate's own private facilities.

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



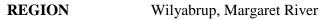
A beautifully wet winter in 2013 provided a great start to the Spring growing season. Near perfect weather during flavour development with no heat waves or large rainfall events recorded and a total of 4.3mm falling between December 2013 – February 2014. Abundant Marri blossom before and throughout vintage saw no pressure or damage from silver eye birds with 2014 being a truly 'Classic' Margaret River weather pattern and an exceptional grape growing season.

VINEYARD

The first Sauvignon Blanc vines or "Old Sauv Blanc" as it is affectionately known were planted in 1976. Due to its popularity & ultimate suitability to the Margaret River region a second block was planted in 1990. Originally all VSP trellised and spur pruned, the "Old Sauv Blanc" it was converted to cane pruned Lyre trellis in early-1990s chasing more of the primary fruit flavours the variety has to offer. Coupled with the application of composted mulch, for the past 8years, the Vineyard shows exceptional health and balance.

WINEMAKING

A delicious wine to drink with or without food. The nose is loaded with tropical and passion fruits, which follow through onto the palate. Delicious fruit sweetness balanced by focused acidity and freshness makes this a very moreish wine. The grapes for this unwooded style are picked slightly riper than most in order to eliminate green characters and maximize the flavours of the tropical fruit spectrum and to give the wine greater palate weight and length.



VARIETY Sauvignon Blanc

HARVEST DATE 17th & 21st February 2014

BOTTLING DATE 24th June 2014

CLOSURE Stelvin

TECHNICAL DATA

Alc 14.6% v/v
TA 7.1g/l
Residual Sugar 2.4g/l
pH 3.18



