



ASHBROOK ESTATE

2012 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. 2015 sees Ashbrook Estate complete its 37th Vintage, one of only 5 Margaret River wineries to do so!



2012 VINTAGE

The warmer than average weather conditions in December were handled well by the vines due to excellent spring growing conditions with good rainfall. Abundant Marri blossom leading into vintage reduced the necessity to apply protective bird netting with weather conditions during the berry development period providing near perfect ripening conditions for all varieties.

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 8th - 23th March 2012

CLOSURE Stelvin+

TECHNICAL DATA

Alc	14.7% v/v
TA	6.8g/L
Residual Sugar	0.5g/L
pH	3.51