



# ASHBROOK ESTATE

## 2017 Semillon

### 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. 2017 sees Ashbrook Estate complete its 39<sup>th</sup> 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."



#### 2017 VINTAGE

A near perfect flowering and fruit set in Spring, followed by a Summer of warm, sunny days and cool nights resulted in a traditional late February start to harvest with optimal flavours forming at lower than usual sugar levels. Rainfall after the whites were harvested helped freshen up the red varieties and a perfect "Indian summer" allowed the grapes to ripen slowly through to late April/early May resulting in beautifully perfumed and flavoursome wines.

#### VINEYARD

Obtaining cuttings from Bill Pannell's Moss Wood Vineyard in 1976 the world renowned Ashbrook Estate Semillon began. Due to its popularity & ultimate suitability to the Margaret River region a second block was planted in 1988. Originally all VSP trellised and spur pruned, the majority was converted to cane pruned Lyre trellis in early-1990s chasing more of the primary fruit flavours the Semillon variety has to offer while still incorporating the grassier flavours from the mixture of Spur and cane pruned VSP rows. Coupled with the application of composted mulch, for the past 10 years, the Vineyard shows exceptional health and balance.

#### TASTING NOTES

A classic example of what this variety can achieve in a warm maritime climate. Made in an unwooded style to retain and enhance varietal fruit freshness. Staggered harvesting of fruit from a combination of estate sites and trellising systems allows expression of a spectrum of aromas and flavours from sweet grassiness to punchy ripe citrus in the finished wine. This complexity also provides exceptional structure and palate weight with considerable ageing potential. Cellaring for five or more years is rewarded with rich complex nut, straw and toast characters in harmony with ripe lemon and sweet grassy nuances while still retaining a pleasantly surprising level of freshness, vibrancy and length.

**REGION** Wilyabrup, Margaret River

**VARIETY** Semillon 100%

**HARVEST DATE** 6<sup>th</sup> March - 20<sup>th</sup> March 2017

**BOTTLING DATE** 12<sup>th</sup> June 2017

**CLOSURE** Stelvin

#### TECHNICAL DATA

Alc	13.0% v/v
TA	7.5g/L
Residual Sugar	0.3g/L
pH	2.98