



Ashbrook Estate

ASHBROOK ESTATE

2015 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. 2017 sees Ashbrook Estate complete its 39th 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." ★★★★★



2015 VINTAGE

Due to a colder than normal Spring, fruit set was adversely affected. Bunch numbers were in line with the previous vintage however bunch weights were well down. No heatwaves were experienced during the ripening period and warm sunshine and cool nights prevailed for the most part. This, coupled with smaller crops resulted in intensely flavoured and attractive wines. 50ml of rainfall after the white harvest in early March delayed the picking of the red grapes. This freshened up the red grapes and no deleterious effects were noticed in quality. Most red grapes were harvested before Easter and were in excellent condition. All in all, vintage 2015 in Margaret River will be remembered again for wines of outstanding quality albeit in lesser quantities.

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 several days 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 12th March - 25th March 2015

CLOSURE Stelvin+

TECHNICAL DATA

Alc	14.8% v/v
TA	6.2g/L
Residual Sugar	0.3g/L
pH	3.63