W I N T E R 2 0 1 8

ASHBROOK ESTATE NEWS

WILYABRUP MARGARET RIVER WESTERN AUSTRALIA



Welcome!

Welcome to Ashbrook Estate's quarterly newsletter.

Publicizing all the newsworthy things happening on and off the property.

Including upcoming and new releases, accolades, our team, vintage, seasonal notes, milestones and Ashbrook events.

From trellis to table, we hope it's an enjoyable and informative read keeping you in the loop of all things Ashbrook!

www.ashbrookwines.com.au

2018 marks 40 consecutive vintages

Ashbrook owner and co-founder Brian Devitt completed his 40th consecutive vintage at Ashbrook Estate this year. A milestone achieved by very few. In his own words, "It has been a privilege to work in this industry in such a perfect environment for making premium wines for over 40 years. Every vintage has had its own unique characteristics; always exciting, some more challenging than others and none better than 2018 in terms of quality and quantity, already the wines look stunning. I still love going to work every day."

In this issue

Winter Releases 2015 Shiraz 2015 Cabernet Sauvignon Merlot 2016 Chardonnay 2013 Reserve Cabernet Sauvignon

Decanter & Sakura Golds and Silvers for Cabernets and Chardonnay in two major international wine shows. Ashbrook in NYC Kingsley works with Skurnik Wines and Little Peacock Imports in the Big Apple! Pruning underway Richard leads our team through 17.5 hectares of hand pruning

2018 whites bottled

New vintage Riesling, Verdelho, Sauvignon Blanc and Semillon looking sensational

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Ashbrook Estate in NYC

Ashbrook wines are turning heads in the US after Kingsley spent a week with Little Peacock Imports -Skurnik Wines in June.

Ashbrook Estate's expansion into the US began eight years ago when Gordon and Lauren Little of Little Peacock Imports included us in their portfolio of authentic Australian wines. Their mission is to change the American perception of Australian wine with a great motto "be proud of your Australian selection".

How could you not love The Big Apple! A heaving city where every few steps seems to offer a new roof top bar or quaint little spot to have a glass of wine and people watch. A fast paced, action packed week with Master Classes, two fantastic trade tastings in both Philadelphia & NYC, a day in Connecticut along with days out in both New York and Brooklyn pounding the pavement. The wines were extremely well received with new accounts opening up left right and centre on the back of great structure, balance and flavour in the bottle.

A brilliantly orchestrated trade tasting, by Skurnik Wine & Spirits, saw Northern & Southern Hemisphere producers come together to treat the NY trade to a great contrast in wine styles.

A big thank you to our USA importer Gordon Little from Little Peacock Imports for a great introduction into the market and Skurnik Wine & Spirits for two exceptionally well run trade tasting events in both Philadelphia and NYC.

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Pruning Underway

Through rain, hail or shine our team of eight, led by Richard, is sculpting our vines to perfection. Each year we run a very small, in-house pruning operation as we're working with old vines on a sophisticated trellising system. Workers need to be constantly trained and monitored by a family member. Resident Australian Kelpie "Buddy" has at this early stage, put in a pathetic performance of one hour during a rare spate of sunshine. He is 60 in human years though....

Front entrance makeover

Our front entrance is currently undergoing road widening and bituminizing.



2018 Unwooded Whites Bottled

Our Riesling, Verdelho, Sauvignon Blanc and Semillon wines are now sitting pretty in bottle and even at this early stage show promise of being exceptional. We have been excited by the evolution of these wines from the get-go. Sublimely aromatic, textural and lingering with refreshing acidity. Flavour, reflecting and respecting the vineyard and elegance through meticulous processing. We can't wait to showcase them, due for release in late September.





2015 Shiraz

Four-tonne parcels were hand-harvested over several days, the berries cold soaked, inoculated and gently plunged in temperature-controlled, open, stainless steel vats. Once optimal colour and flavor extraction was achieved, the wine was matured in 100% French oak barriques (26% new) for two years, then bottle aged in our underground, climate-controlled cellar for 18 months. Upon release, the wine displays ripe raspberry, redcurrant and cherry plum fruit leather with subtle hints of violet and sweet spice. Fine tannins, a succulent depth of flavour and balanced acidity have resulted in a wine that is deliciously easy to drink, a wonderful food wine and an exciting wine to lie down!

2015 Cabernet Sauvignon Merlot

Four-tonne parcels were hand-harvested over several days, the berries cold soaked, inoculated and gently plunged in temperature-controlled, open, stainless steel vats. Once optimal colour and flavor extraction was achieved, the wine was matured in 100% French oak barriques (24% new) for two years, then bottle aged in our underground, climate-controlled cellar for 18 months. Upon release, the wine displays raspberry jelly crystal and sweet violet aromas. Ripe red berries, cherry plum fruit leather and hints of cassis saturate the palate with fine-grained tannins creating a succulent, velvety mouthfeel. The extended maturation in super premium French oak barriques imparts an elegant spiciness and the subtle, leafy nuances typical of old vine Wilyabrup Cabernet which adds to the wines complexity. Ashbrook Estate has made this traditional Bordeaux-style blend since 1984.





2013 Reserve Cabernet Sauvignon

Hand-picked from some of the oldest Cabernet vines in Wilyabrup, the berries were cold soaked, inoculated and gently plunged in temperature-controlled, open, stainless steel vats. Once optimal colour and flavor extraction was achieved, the wine was matured in 100% premium French oak barriques (40% new) for two years, then further stored in our underground climate controlled cellar for two years before release. Each year our Reserve Cabernet is crafted from select premium French oak barriques to exhibit the exceptional fruit produced at Ashbrook Estate.

Gold medal Sakura World Wine Awards 2018 Silver medal Decanter World Wine Awards 2018 Silver medal Margaret River Wine Show 2017



Gold medals in Sakura & Decanter World Wine Awards

2016 Chardonnay - Gold medal 2018 Sakura International Wine Awards 2014 Reserve Chardonnay - 96 pts James Halliday & Gold medal 2018 Sakura International Wine Awards. 2013 Reserve Cabernet Sauvignon - Gold medal 2018 Sakura International Wine Awards, Silver medals in both Decanter Worldwide Wine Awards 2018 the Margaret River Wine Show 2017. 2015 Cabernet Sauvignon Merlot - Silver medal 2018 Decanter Worldwide Wine Awards. 2017 Gold Label Riesling – 95 pts James Halliday

The Ashbrook Team

Brian Devitt – Owner & Co-founder



Catherine Edwards - Winemaker



Richard Devitt - Vineyard Manager



Carol Devitt - Owner & Accounts



Kingsley Edwards – Director of Sales



Mark Evans – Vineyard Operations



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Signing off

As the sun sets on another chilly but pristine day down here in Wilyabrup we are reminded of how lucky we are to be the custodians of such a beautiful place. We hope our quarterly newsletter will spread our passion for this region and Ashbrook Estate wines around Australia and the world!

Thank you for your support!

Best regards,

The Ashbrook Team