

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2016 Cabernet Sauvignon

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. 2018 saw Ashbrook Estate complete its 40th 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."



2016 VINTAGE

The 2016 growing season at Ashbrook was typified by warm sunny days and cool nights with no harsh weather events recorded. Three inches of rain two weeks prior to harvest gave the vines a healthy boost and resulted in no disease pressure at all due to Ashbrook's predominantly lyre trellis system. A bumper and lengthy Marri blossom also meant Silver-eye bird damage was negligible which was well received by the vineyard team after a hectic 2015 season juggling netting. All said and done the white varieties were harvested at optimum flavour ripeness. Yields were slightly below average but the quality was impeccable. An inch of rain before the red harvest was again beneficial for the vines and grapes were picked in perfect condition. Yields were of average size with the 2016 vintage characterised by flavours developing at lower sugar levels across all varieties.

VINEYARD

The "Old Cab" Houghton clone cuttings were collected from the Agricultural Department 'Source Block' in the Swan Valley and planted in 1976. Due to its ultimate suitability to the region and increased demand, the "Young Cab" was planted in 1998 from the original vines on the Estate. The "Old Cab" was originally all VSP grown but converted to cane pruned, with +90% Lyre trellis in 1998 with immediate and brilliant results. Coupled with the application of composted mulch, for the past 8 years, the Vineyard shows remarkable health and balance producing super premium fruit year in year out.

WINEMAKING

Grapes are hand-picked over several mornings to capture the best characteristics of each site. Four-tonne parcels of pure berries are cold soaked, inoculated and gently plunged every three hours in temperature-controlled, open, stainless steel fermenters. After desired extraction the wine is racked off skins and completes MLF in tank prior to ageing in 100% premium French oak barriques (20% new) for a minimum of 18 months. After blending, filtration and bottling the wine further matures in our underground, climate-controlled cellar for 18 months before release. The resulting wine bursts with 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 mouth-feel. Subtle, leafy nuances typical of old vine Wilyabrup Cabernet and elegant French oak spice add layers of complexity creating a wine that evolves beautifully in the glass. Ashbrook Estate has made this traditional Bordeaux-style blend since 1984.

REGION

Wilyabrup, Margaret River

VARIETY

Cabernet Sauvignon	85%
Petit Verdot	7%
Cabernet Franc	4%
Merlot	4%

HARVEST DATES

11th March – 24th March 2016

TECHNICAL DATA

Alc	13.5% v/v
TA	5.9g/l
Residual Sugar	0.3g/l
pH	3.62