

EST. 1975



**ASHBROOK ESTATE**  
WILYABRUP MARGARET RIVER

# ASHBROOK ESTATE

## 2016 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. 2018 saw Ashbrook Estate complete its 40<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."



Margaret River Wine Show



Great Australian Wine Challenge



#### 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

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 10m<sup>3</sup>/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

Grapes are hand-picked over several mornings to capture the full flavour spectrum of our shiraz 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 secondary fermentation in tank prior to ageing in 100% premium French oak barriques (26% new) for a minimum of 12 months. After blending, filtration and bottling the wine undergoes further maturation 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

3<sup>rd</sup> March - 9<sup>th</sup> March 2016

#### CLOSURE

Stelvin+

#### TECHNICAL DATA

Alc	14.1% v/v
TA	5.3g/L
Residual Sugar	0.4g/L
pH	3.76