

W I N T E R 2 0 1 9

ASHBROOK ESTATE NEWS

WILYABRUP
MARGARET RIVER
WESTERN AUSTRALIA



Welcome!

To our 2nd winter edition!

The rain arrived properly in Wilyabrup on Thursday the 6th June. Coincidentally, that same day I began this season's newsletter lol!

Since then our vineyard team has done a fantastic job battling the elements and with pruning almost done, we look forward to the warmer growing season.

In the winery, our 2019 rosé and unwooded white wines are in bottle and ready for release before the festive season ramps up. We are now focused on blending and bottling our next vintages of Chardonnay, Shiraz and Cabernet wines.

Hope you enjoy the read!

Catherine Edwards, winemaker.

And after Chenin Blanc comes...

In the Australian wine industry's *cycle of trendiness* Chenin Blanc is currently enjoying some press time. And if you've followed Margaret River wines for long enough, you'll know that historically alongside Chenin comes Semillon! This fantastic third party endorsement from wine industry veteran Ray Jordan, confirms that our persistence with these classical winegrape varieties is well justified.

Although finicky in the vineyard and slippery-slimy in the winery, the hard work is worth the effort. Vibrant and flavoursome when young, Semillon complements an array of seafood, chicken and vegetarian dishes. After five or six years cellaring the wines become richer, more complex and slightly honeyed and nutty and can accompany dishes you might normally pair a Chardonnay with. The story of each vintage is reflected in the flavour profile of this variety, which makes for exciting vertical tastings. For several years now, Ashbrook has been purposefully reserving a limited quantity of each vintage's Semillon to showcase the versatility and ageing potential of this amazing variety. Watch this space!

Also in this issue!

Wine accolades

Ashbrook Estate
2017 Chardonnay
Double Gold

Ashbrook Estate
2016 Cabernet
Sauvignon Gold

Winter Fest

Ashbrook wines
feature in *Seven
Deadly Sins*
degustation with
Tiller Dining and
The Event Mill

Cabin Fever

Farm, Fire, Food by
chef George Cooper
and the Tiller
Dining team paired
with Ashbrook
wines

Wine accolades



2019 Sakura Women's Wine Awards

Double Gold - Ashbrook Estate 2017 Chardonnay

The continual refinement of our Chardonnay processing and French oak profile is paying dividends. The fruit is singing alongside the elegance and length of fine-grained French oak. The added complexity of ageing on yeast lees for eight months and bottle maturation for another 12 makes for a long, lingering mouthful. Other medals in this year's Sakura Women's Wine Awards included;

Double Gold – Ashbrook Estate 2015 Shiraz, **Gold** – Ashbrook Estate 2015 Reserve Chardonnay, **Silver** – Ashbrook Estate 2016 Cabernet Sauvignon, **Silver** - Ashbrook Estate 2017 Riesling

2019 Korean Wine Challenge

Gold – Ashbrook Estate 2016 Cabernet Sauvignon

A great result for Ashbrook's first admission into this show. Our 2016 Cabernet Sauvignon continues to impress even at this young age. A classical blend of Cabernet Sauvignon (85%), Petit Verdot (7%), Cabernet Franc (4%) and Merlot (4%) now off 44 year old Wilyabrup vines. Hand-picked, berry-sorted, small batch open fermented, hand-plunged, barrel aged (20% new) for 18 months, bottle aged a further 12 months.



Halliday Wine Companion 2020

Ashbrook Estate 2016 Petit Verdot A single barrel (only 25 dozen) made of this beautiful petit verdot. It has a perfumed bouquet and a supple, silky palate with both blue and black fruits held together in a near-invisible network of tannins ex fruit and oak. A great illustration of what the variety can do **96 points James Halliday AM Halliday Wine Companion 2020**

Ashbrook Estate 2016 Cabernet Sauvignon A perfectly positioned, mid-weighted cabernet, stamped with genetics of the famed Houghton clone. Vanilla-mocha oak is melded impeccably to currant, graphite and leafy notes, framing them across an attractively vigorous finish. A highly convincing wine across exceptional length **95 points Ned Goodwin MW Halliday Wine Companion 2020**

Ashbrook Estate 2017 Chardonnay A generously flavoured chardonnay, standing out from a leaner pack. Mid to full-weighted, it showcases a panoply of stone fruits melded to dried mango and creamed cashew. A lick of vanillin oak adds texture to a salubrious whole, as the flavours stream long **94 points Ned Goodwin MW Halliday Wine Companion 2020**

Ashbrook Estate 2018 Riesling Hand-picked and planted on a north-facing slope to maximize the virtues of the maritime climate, this has been a favourite Australian Riesling since my teens.....All free-run, a stream of quince and ripe citrus tones are flecked with ginger candy. The finish is long and mineral-defined **94 points Ned Goodwin MW Halliday Wine Companion 2020**

Home & Away



Winter wine expos at Royal Freshwater Bay and Fremantle Yacht Clubs for Fine Wine Wholesalers, Perth



Cath topping up our 2019 Chardonnay barriques



2017 Cabernet Sauvignon having a little lie down



Kingsley at Wanderlust, The Shangri La Hotel for Mezzanine The Fine Wine Specialist, Sydney

The science and art of pruning

Our vineyard pruning team of eight, managed by Richard, have their work cut out for them each winter. All 17.5 hectares (43 acres) of our vines, covering 11 different varieties, are pruned completely by hand. We employ a combination of cane, arch-cane and spur pruning across the vineyard to achieve optimal vine balance and fruit quality. The needs of each individual vine are specific to variety, vine age, planting density, trellis and site. The best pruners combine science and *gut feel* to create living works of art.



Collaborations

Wine Unearthed Podcast

Ashbrook Estate and our story features in Margaret River's new podcast series exploring the people, extraordinary natural environment and wineries of the region. Episode Five *The Power and Passion of Winemaking Families* explores the family threads that travel through Margaret River viticulture and how they've led to some astonishing happenings. Download from Apple Podcasts or Spotify or at <https://www.margaretriver.com/wine-unearthed/>



Winter Fest

As part of this year's City of Perth Festival, *Dinner for the Sinners* took place in a beautiful clear marquee overlooking St George's Cathedral in early July. Chef George Cooper of Tiller Dining prepared a decadent seven-course degustation dinner with each course matched to one of the seven deadly sins and premium Western Australian wines. The line up included Ashbrook Estate's 2018 Semillon and 2016 Shiraz. It was a privilege to be a part of such an exclusive event. Many thanks to Jesse and his Event Mill Team and to George, Kayleigh and the Tiller Dining Team for such a fabulous night!

Cabin Fever

Margaret River's 10-day Cabin Fever Festival was bigger and better than ever in 2019. Ashbrook was delighted to provide the entire wine list for the exclusive *Farm, Fire and Food* degustation dinner by Chef George Cooper of Tiller Dining. Both amazing seven-course, paddock to plate twilight degustation dinners sold out almost immediately. Congratulations to George, Kayleigh and their Tiller Dining team on two fantastic evenings which we were privileged to be a part of.



Upcoming events...

Ashbrook Estate Wine Dinner at Karma Rottnest



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

WINE DINNER

Enjoy a night with winemaker Catherine Edwards from Ashbrook Estate Margaret River at our Ashbrook Estate Wine Dinner. A six-course degustation dinner paired beautifully by the winemaker. Accommodation and ferries are included in this package.

Sat, 14th Sept 2019

\$625 per couple

Inclusions:

- Return Ferry Transfers
- Overnight accommodation and breakfast
- 6-course degustation dinner with matching wines
- Accommodation in a Lakeside Standard room

More info:

P - [+61 \(08\) 9292 5161](tel:+61892925161) or E - reservations@karmarottnest.com.au





Signing off!

There is a lot to look forward to as the weather warms up and people start coming out of hibernation. We will be busy watching the weather and attempting to keep up with 17.5 hectares of healthy vines. Come spring we look forward to Chardonnay blending and showcasing our new vintage releases! All the best to our wholesalers, importers, suppliers, customers and supporters in the lead up to sunny weather!

Best wishes,

**The team at
Ashbrook Estate**