

S P R I N G 2 0 1 9

ASHBROOK ESTATE NEWS

WILYABRUP
MARGARET RIVER
WESTERN AUSTRALIA



Welcome!

To our 2019 spring edition!

It's Sesame Street maddies in the vineyard this time of year! Keeping up with Mother Nature requires being in every block of the vineyard all at once.

We have been blessed with lovely sunny days and cool nights and the vines are looking healthier than ever - keeping the vineyard team fit!

If our wildflowers, livestock and haymaking have been an indication of anything, the season is looking very prosperous, touch wood. Off the farm, Ashbrook has had a busy spring with our wines featured at the 2019 Gourmet Escape Secret Garden Twilight Dinner, our 2019 Rosé snapped up silver at the Margaret River Wine Show and Ray Jordan has included our 2019 Sauvignon Blanc in his Top 100 Whites.

Enjoy the read!



Vegan-friendly and sustainable

Who says we're not trendy?! Ha ha, but seriously. Did you know all Ashbrook Estate's wines are vegan-friendly? We have also followed sustainable vineyard management practices for 41 vintages now. No, we are not certified organic or biodynamic but we pride ourselves on incorporating aspects of both approaches in combination with traditional practices to produce premium quality grapes each year in a sustainable manner. As a family business, we have the highest respect for our vineyard and the land it's grown on, it is our livelihood. Gentle handling and restrained intervention in the winery ensure the wines truly reflect and respect the vines' terroir each vintage.

In this issue:

2019 vintage

A reflection on 2019's growing season and harvest

Spring events

Gourmet Escape
2019 - Secret
Garden Twilight
Dinner

Wine accolades

Ashbrook in Ray
Jordan's Top 100
Rosé silverware

2019 Vintage Reflections

2019 Vintage Report

Ashbrook Estate, Wilyabrup, Margaret River

For vigneronns who have been in the district a while, 2018/19 will be remembered as a quintessential, mild Margaret River growing season. Temperatures were slightly cooler than the 10-year regional average from budburst all the way through to the end of ripening. Although no frost damage occurred, we estimate around 10% of our Chardonnay vines experienced a short delay in ripening due to a rare cold snap in mid September. A timely rain event in January served to recharge the vines during the long ripening. Unlike last vintage, marri blossom was scarce and the application of nets from January onwards was imperative to keep the silveryeye birds at bay. As a result of the long, mild ripening, vintage started in late February, two weeks later than recent vintages and there was no break in harvest between the whites and reds. The 2019 vintage saw good yields across all varieties, slowly ripened fruit with retained natural acidity, perfumed aromas and elegant flavour profiles, reminiscent of the 2017 vintage.

2019 accolades already received

2019 Ashbrook Estate
Sauvignon Blanc
*Ray Jordan's Top 100
Whites 2019*

2019 Ashbrook Estate
Rosé
*Silver medal Margaret
River Wine Show*

Ashbrook Estate's story

In the Summer 2019 MARGARET RIVER REGION magazine

Talented freelance writer Joanne Marriott has put part of Ashbrook's story on paper in her article *From Little Things, Big Things Grow* published in the Summer 2019 Margaret River Magazine. The piece is themed around lessons in winemaking and the opportunities Margaret River children have to learn about viticulture and caring for the land early on in life. With the second generation of little ones growing up on Ashbrook, it is a topic close to our hearts and it was fantastic to be asked to tell our story. The online version of the article can be found at this address: https://issuu.com/premiumpublishers/docs/your_margaret_river_region_magazine_summer_2019/44?ff

The article also complements the Margaret River Unearthed podcast series Episode 5 - The Power and Passion of Winemaking Families found online at this address:

<https://www.margaretriver.com/wine-unearthed/>



8-17
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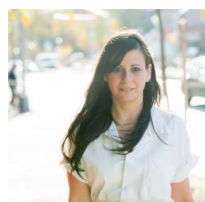
Dining by Twilight at Margaret River's Secret Garden

It was an exciting honour to be asked to match our wines to the food creations of two super-talented chefs again at this year's Gourmet Escape. In 2019, Dining by Twilight at Margaret River's Secret Garden, presented by Seedlip, celebrated the wonders of vegetables.

Award-winning chef Amanda Cohen of New York's Dirt Candy and superstar, local chef George Cooper of Tiller Dining prepared a vegetable degustation using produce from Cooper's own farm.

Each course was matched to premium wines from Ashbrook Estate and the menu also featured two beautifully balanced Seedlip non-alcoholic cocktails.

MC Max Veenhuyzen kept the night flowing flawlessly with the magical voice of jazz and classical singer Cassandra Charlick adding that extra touch of class. Genuinely paddock to plate and trellis to table in the beautiful surrounds of Margaret River's Secret Garden made for a plant-based extravaganza!



Chef Amanda Cohen



Chef George Cooper



Perth food,
drink and
travel writer.

MC Max Veenhuyzen



Wine accolades

Ray Jordan's Top 100 Whites 2019

We are thrilled that WA's pre-eminent wine writer Ray Jordan, has included our 2019 Ashbrook Estate Sauvignon Blanc in his Top 100 White Wines this year. From the moment fermentation commenced we knew it was going to be a stand out varietal wine. The perfume, flavour and length are a perfect example of how Sauvignon Blanc responds to cane-pruning on a lyre trellis.

ASHBROOK SAUVIGNON BLANC 2019 (\$24.95)
A delightful racy tighter and bracing style of savvy. Has a mouth-tingly fresh citrus acidity that cuts through the passionfruit characters on the palate. Neatly balanced and long. Ideal for immediate drinking. **91/100**



Margaret River Wine Show 2019

Our 2019 Rosé, only the second of its kind, has earned a silver medal in this year's Margaret River Wine Show. Made from 100% hand-picked shiraz grapes which are gently whole bunch pressed without rotation to achieve a natural, pale terracotta colour. The wine is fermented in stainless steel until dry and delicious. A rare wine, only 100 cases made, happy summertime drinking everyone!

Ashbrook spring time in pictures



Five minutes with.....

Ashbrook cellar door legend Megan Chadwick

If there's anyone you want in your winery cellar door, it's Megan Chadwick. Although small in stature she is a vivacious, witty, larger than life character with energizer-bunny drive and an enviable knowledge of the Margaret River region.

Originally from Victoria, Megan has worked at six wineries of varying size since she moved to Margaret River and you either know her, or know someone who knows her.

Megan started at Ashbrook in 1992 and if you visit our cellar door on a Tuesday or Thursday you will be lucky enough to meet her.

As a mum to three teenage boys, Megan's attentive, customer service abilities are

unparalleled; we are very fortunate to have her on our team.

Q & A :

Best part of being in customer service in Margaret River? Most people are on holiday and very relaxed.

Major changes you've noticed to the wine scene over the years? Huge growth and a broader range of people interested in Margaret River wines.

Top drop? Chardonnay.

Favourite food and wine combination? Chardonnay and crayfish, or Chardonnay and anything anyone else cooks!

Signing off!

As the weather heats up we will be keeping cool, by any means necessary. A very Merry Christmas and Happy New Year to all our wine industry supporters and partners!



Cheers!



From the team at Ashbrook Estate