

EST. 1975



**ASHBROOK ESTATE**  
WILYABRUP MARGARET RIVER

# ASHBROOK ESTATE

## 2019 Rosé

### 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. 2019 saw Ashbrook Estate complete its 41<sup>st</sup> Vintage, one of only five Margaret River wineries to do so! James Halliday AM says: "This estate is one of the quietest and highest achievers in Australia, maintaining excellent viticulture and fastidious winemaking."



#### 2019 VINTAGE

For vignerons 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, Red Gum blossom was scarce and the application of nets from January onwards was imperative to keep the silvereye 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.

#### 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.

#### WINEMAKING

Made from 100% Estate-grown Shiraz grapes, hand-harvested at 12°Baumé off a lyre trellis in the cool of the morning. Gentle whole bunch pressing was carried out in small batches for extraction control. A novel, cultured yeast recommended for young, fresh, aromatic wines was used and the ferment stopped by taste at 2g/L residual sugar by sulphur addition and chilling. Minimal fining with PVPP, copper and bentonite was carried out prior to cold stabilization, filtration and bottling. The finished wine has an attractive salmon pink colour, the nose sings of wild strawberry with hints of lychee and the palate echoes the nose with strawberry, raspberry and watermelon notes and a refreshing, dry finish. Delicious with food or on its own.

**REGION** Wilyabrup, Margaret River

**VARIETY** Shiraz

**HARVEST DATE** 20<sup>th</sup> March 2019

**BOTTLING DATE** 15<sup>th</sup> May 2019

**CLOSURE** Stelvin +

#### TECHNICAL DATA

Alc	12.0% v/v
TA	6.6g/l
pH	3.29