

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2019 Sauvignon Blanc

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 41st 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

The first Sauvignon Blanc vines or "Old Sauv Blanc" as it is affectionately known were planted in 1976. Due to its popularity and ultimate suitability to the Margaret River region a second block was planted in 1990. Originally all VSP trellised and spur pruned, the "Old Sauv Blanc" it was converted to cane pruned Lyre trellis in early-1990s chasing more of the primary fruit flavours the variety has to offer. Coupled with the application of composted mulch, for the past 10 years, the vineyard shows exceptional health and balance.

WINEMAKING

Grapes were hand-picked over a 14 day period in the cool of the morning. The long, cool ripening coupled with our open lyre trellis system eliminated green characters and allowed harvesting at a lower baume, ideal for Sauvignon Blanc. Destemming and pressing occurred immediately and the juice was cold settled and racked before inoculation and fermentation in stainless steel. Minimal fining with PVPP, copper and bentonite were carried out before filtration and bottling. The resulting wine exudes fresh passionfruit and ripe gooseberry characters balanced by refreshing acidity. Impressive length and palate weight for this variety and a delicious wine to drink with or without food.

REGION

Wilyabrup, Margaret River

VARIETY

Sauvignon Blanc

HARVEST DATES

6th & 19th March 2019

BOTTLING DATE

23rd July 2019

CLOSURE

Stelvin +

TECHNICAL DATA

Alc	13.5% v/v
TA	7.1g/l
pH	3.12

RRP \$25

