

ASHBROOK ESTATE

2019 Semillon

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 sees

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

Obtaining cuttings from Bill Pannell's Moss Wood Vineyard in1976 the world renowned Ashbrook Estate Semillon began. Due to its popularity & ultimate suitability to the Margaret River region a second block was planted in 1988. Originally all VSP trellised and spur pruned, the majority was converted to cane pruned Lyre trellis in early-1990s chasing more of the primary fruit flavours the Semillon variety has to offer while still incorporating the grassier flavours from the mixture of spur and cane pruned VSP rows. Coupled with the application of composted mulch, for the past 10 years, the vineyard shows exceptional health and balance.

TASTING NOTES

A classic example of what this variety can do over a long, gentle Margaret River ripening. Made in an unwooded style to retain and enhance varietal fruit freshness. Staggered harvesting of fruit from a combination of Estate sites and trellising systems allows expression of a spectrum of aromas and flavours ranging from sweet grassiness and sugar snap pea to lemon barley and punchy ripe citrus in the finished wine. This complexity provides exceptional structure, palate weight and ageing potential. Cellaring for five or more years is rewarded with richer nut, straw and toast characters in harmony with ripe lemon, honeycomb and sweet grassy nuances and a pleasantly surprising level of freshness, vibrancy and length.

REGION Wilyabrup, Margaret River

VARIETY Semillon 100%

HARVEST DATE 5th & 18th March 2019

BOTTLING DATE 26th June 2019

CLOSURE Stelvin

TECHNICAL DATA

Alc 13.5% v/v TA 7.3g/L pH 3.02

RRP \$25

