

EST. 1975



**ASHBROOK ESTATE**  
WILYABRUP MARGARET RIVER

# ASHBROOK ESTATE

## 2017 Shiraz

### 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. 2018 saw Ashbrook Estate complete its 40<sup>th</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."



#### 2017 VINTAGE

The 2017 growing season at Ashbrook was typified by warm sunny days and cool nights. A hail event in early Spring reduced the volume of the early varieties like Chardonnay but intensified characteristics. Once again disease pressure was minimal due to Ashbrook's predominantly lyre trellis system. A bumper and lengthy Marri blossom meant Silver-eye bird damage was negligible for the earlier varieties however all nets were unrolled for the later varieties as it unfortunately didn't carry through. All said and done the white varieties were harvested at optimum flavour ripeness. Yields were back to our traditional volumes but most importantly the quality was impeccable. The 2017 wines will have lower alcohol levels due to the lack of any heat waves before or during vintage so the result is wines with an elegance and fullness, magnificent!

#### 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

Grapes are hand-picked over several mornings to capture the full flavour spectrum of our Shiraz site. Four-tonne parcels of pure berries are cold soaked, inoculated and gently plunged every three hours in temperature-controlled, open, stainless steel fermenters. After desired extraction the wine is racked off skins and completes secondary fermentation in tank prior to ageing in 100% premium French oak barriques (22% new) for a minimum of 12 months. After blending, filtration and bottling the wine undergoes further maturation in our underground, climate-controlled cellar for 18 months before release. The inviting nose bursts with ripe raspberry, redcurrant and cherry plum fruit leather aromas with hints of violet and sweet spice. Fine tannins, a succulent depth of flavour and balanced acidity result in a wine that is extremely easy to drink and a wonderful food wine. An exciting wine to lie down too!

**REGION** Wilyabrup, Margaret River

**VARIETY** Shiraz 100%

**HARVEST DATE** 16<sup>th</sup> March – 10<sup>th</sup> April 2017

**CLOSURE** Stelvin+

#### TECHNICAL DATA

Alc	13.5% v/v
TA	6.1g/L
pH	3.48