



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

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2018 Cabernet Franc

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 40th 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."



2018 VINTAGE

The 2017/18 growing season was up there with one of Margaret River's best. Our Wilyabrup weather station recorded higher than average rainfall from June to September. Low rainfall, warm temperatures and moderate winds in October and November were perfect conditions for flowering and fruit set across all varieties. Rain events in December and mid-January helped refresh the vines and were followed by dry, warm conditions. Thanks to Margaret River's quintessential cool summer nights and no heat events, maximum temperatures remained below average from early December until early April ensuring a steady ripening period. Ample Red Gum blossom and the application of nets kept the silveryeyes away. The result, good yields across all varieties, slowly ripened fruit with retained natural acidity and impressive flavour profiles.

VINEYARD

Five rows of Cabernet Franc were planted at Ashbrook in 1980 using cuttings from the Agricultural Department 'Source Block' in the Swan Valley. Originally all VSP trellised and spur-pruned then converted to lyre trellising and arch cane-pruning in the mid 1990s. Coupled with the application of composted mulch, for the past eight years, the vineyard shows remarkable health and balance producing super premium fruit year in year out.

WINEMAKING

Grapes were hand-picked in the cool of dawn by family members. All bunches were destemmed and berry-sorted. Pure, unbroken berries were cold soaked, inoculated and gently plunged every three hours in a temperature-controlled, open, stainless steel fermenter. After desired extraction the wine was gently pressed off skins straight to barrel. After 18 months maturation in premium French oak the bottled wine was cellared underground until release. Only 60 cases made.

TASTING NOTES

A fragrant, juicy, charming wine with raspberry, cassis, sweet leaf and subtle pencil shavings. The softly structured palate has minimal oak influence but remains tactile and focused.

REGION

Wilyabrup, Margaret River

VARIETY

Cabernet Franc

HARVEST DATE

27th March 2018

BOTTLING DATE

16th December 2019

CLOSURE

Stelvin

TECHNICAL DATA

Alc	13.5% v/v
TA	6.7g/l
pH	3.30

RRP

\$45