



Ashbrook Estate

ASHBROOK ESTATE

2015 Reserve Cabernet Sauvignon

TASTING NOTES

Ashbrook Estate was one of the first wineries established 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. 2014 saw Ashbrook Estate complete its 36th Vintage, one of only 5 Margaret River wineries to do so!

James Halliday says: "This estate is one of the quietest and highest achievers in Australia, maintaining excellent viticulture and fastidious winemaking."



2015 VINTAGE

Due to a colder than normal Spring, fruit set was adversely affected. Bunch numbers were in line with the previous vintage however bunch weights were well down. No heatwaves were experienced during the ripening period and warm sunshine and cool nights prevailed for the most part. This, coupled with smaller crops resulted in intensely flavoured and attractive wines. 50ml of rainfall after the white harvest in early March delayed the picking of the red grapes. This freshened up the red grapes and no deleterious effects were noticed in quality. Most red grapes were harvested before Easter and were in excellent condition. All in all, vintage 2015 in Margaret River will be remembered again for wines of outstanding quality albeit in lesser quantities.

VINEYARD

The "Old Cab" Houghton clone cuttings were collected from the Agricultural Department 'Source Block' in the Swan Valley and planted in 1976. Due to its ultimate suitability to the region and increased demand, the "Young Cab" was planted in 1998 from the original vines on the Estate. The "Old Cab" was originally all VSP grown but converted to cane pruned, with +90% Lyre trellis in 1998 with immediate and brilliant results. Coupled with the application of composted mulch, for the past 8 years, the Vineyard shows remarkable health and balance producing super premium fruit year in year out.

WINEMAKING

Our Reserve Cabernet fruit is hand-harvested over several days in the cool of the morning from 42 year old, dry grown, Wilyabrup grapevines (planted 1976). Destemmed berries are cold soaked before temperature controlled fermentation in 4 tonne open vats, plunged gently five times a day. Post-fermentation the wine is matured in 100% premium French oak barriques for 24 months before blending. The Reserve Cabernet is crafted from barrels (40% new) exhibiting exceptional mature Wilyabrup Cabernet characters, bottled and aged in our underground climate controlled cellar for two years before release. The exceptional 2014 vintage shows vibrant redcurrant, blackberry and cassis characters with hints of cigar box and spice. A beautifully balanced, powerful expression of Wilyabrup Cabernet that will reward cellaring.

REGION

Wilyabrup, Margaret River

VARIETY

Cabernet Sauvignon	89%
Petit Verdot	5%
Cabernet Franc	4%
Merlot	2%

HARVEST DATES

27th - 31st March

CLOSURE

Stelvin+

TECHNICAL DATA

Alc	14.8% v/v
TA	6.6g/l
Residual Sugar	0.5g/l
pH	3.50