

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2016 Reserve Cabernet Sauvignon

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 grapes are handpicked and wines crafted from only Estate grown fruit. All processing, winemaking, bottling and packaging are done on site using the Estate's own private facilities. 2016 saw Ashbrook Estate complete its 38th vintage, one of only five Margaret River wineries to do so!

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



2016 VINTAGE

The 2016 growing season at Ashbrook was typified by warm sunny days and cool nights with no harsh weather events recorded. Three inches of rain two weeks prior to harvest gave the vines a healthy boost and resulted in no disease pressure at all due to Ashbrook's predominantly lyre trellis system. A bumper and lengthy Marri blossom also meant Silver-eye bird damage was negligible which was well received by the vineyard team after a hectic 2015 season juggling netting. All said and done the white varieties were harvested at optimum flavour ripeness. Yields were slightly below average but the quality was impeccable. An inch of rain before the red harvest was again beneficial for the vines and grapes were picked in perfect condition. Yields were of average size with the 2016 vintage characterized by flavours developing at lower sugar levels across all varieties.

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 dawn from mature, dry grown, Wilyabrup grapevines (planted 1976). Destemmed berries are cold soaked before temperature-controlled fermentation in 4 tonne open vats, plunged gently many times a day. Post-fermentation the wine is matured in 100% premium French oak barriques for 22 months before blending. The Reserve Cabernet is crafted from barrels (40% new) exhibiting exceptional mature Wilyabrup Cabernet characters then bottled and aged in our underground cellar for at least two years before release.

TASTING NOTES

The exceptional 2016 vintage shows mulberry, 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	
VARIETIES	Cabernet Sauvignon	85%
	Petit Verdot	7%
	Cabernet Franc	4%
	Merlot	4%
HARVEST DATES	11 th - 24 th March 2016	
BOTTLING DATE	2 nd October 2018	
CLOSURE	Stelvin+	
TECHNICAL DATA	Alc	13.5% v/v
	TA	6.0g/l
	pH	3.60