

EST. 1975



ASHBROOK ESTATE

WILYABRUP MARGARET RIVER

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2018 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 Ashbrook's private facilities. 2018 saw Ashbrook Estate complete its 40th consecutive 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



"40th consecutive vintage in 2018. With petit verdot, cabernet franc and merlot, from a single vineyard of 40yo vines in Wilyabrup. The nose here is reticent to open at this early stage in its life, although it does sing a song of pure cassis and blackberry, the oak resting in there as well. The palate has mellifluous density and very good length of flavour. This is medium-bodied elegance, and a perfect example of how 2018 produced wines of ripeness and clarity." 95 points Erin Larkin, Halliday Wine Companion, 13 August 2021

"Deep, bright red/purple colour, with notes of coconut and red fruits on the nose and the slightest hint of desiccated fruits. In the mouth, it's elegant yet intense, full-bodied but with an effortless flow across the palate. The wine responds to extended aeration, revealing elegant red fruit aromas intertwined with savoury oak notes, the palate full-bodied but suavely-framed and finely-textured. (Made from dry-grown vines over 40 years old. Includes small quantities of petit verdot, cabernet franc and merlot)." 94 points Huon Hooke, The Real Review, 25 November 2020

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 silvereye birds away. The result, good yields across all varieties, slowly ripened fruit with retained natural acidity and impressive flavour profiles.

VINEYARD

Our "Old Cab" block *Houghton* clone cuttings were collected from the Agricultural Department 'Source Block' in the Swan Valley and planted (1976) on the gravelly uplands of Wilyabrup's Leeuwin-Naturaliste Ridge. Originally all dry-grown on a VSP trellis, 90% of this block was converted to a cane-pruned, lyre trellis in 1998 with immediate and brilliant results. Due to its ultimate suitability to the region and increased demand, the "Young Cab" block was also planted (1998) using cuttings from the original vines which were trained up to a cane-pruned, lyre trellis. Coupled with the application of composted mulch, 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). The fruit is destemmed and the berries put across our vibrating sorting table before cold soaking overnight. Four tonne parcels of pure berries then undergo temperature-controlled fermentation in 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 (35% new) exhibiting exceptional mature Wilyabrup Cabernet characters. Once bottled, the wine is aged in our underground cellar until release. Ashbrook Estate has produced this Reserve wine since 2010. Only 100 cases made. (VF)

TASTING NOTES

Deep purple in colour with a vibrant crimson hue. Red and black currants, cherry plum, violet, cigar box and sweet spice on the nose. The palate is silky, with juicy fruits gliding over the tongue supported by chalky, fine-grained tannins. The wine is medium- to full-bodied with a long finish. A beautifully balanced, powerful expression of Wilyabrup Cabernet that will age gracefully.

REGION

Wilyabrup, Margaret River

VARIETY

Cabernet Sauvignon	85%
Petit Verdot	6%
Merlot	5%
Cabernet Franc	4%

HARVEST DATES

12th, 19th, 22nd, 23rd & 27th March 2018

BOTTLING DATE

18th June 2020