

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2020 Rosé

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. 2020 saw Ashbrook Estate complete its 42nd 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."



2020 VINTAGE

Vintage 42 at Ashbrook saw one of our earliest starts to harvest with the first Chardonnay grapes coming into the winery on February 4th. Less than ideal spring weather impacted flowering and fruit-set in several white varieties resulting in lower than normal yields. Warmer than average spring temperatures evolved into perfect summer growing conditions which accelerated grape development. Timely flowering of native Marri trees kept bird pressure at bay. The combination of lower yields, a warm, dry ripening and no disease pressure resulted in fruit of exceptional quality with concentrated aromas and flavours.

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 10m³/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

Made from 100% Estate-grown Shiraz grapes, hand-harvested off a lyre trellis in the cool of the morning. Gentle whole bunch pressing was carried out in small batches for extraction control. A novel, cultured yeast recommended for young, fresh, aromatic wines was used and the ferment stopped by taste with sulphur addition and chilling. Minimal fining with PVPP, copper and bentonite was carried out prior to cold stabilization, filtration and bottling.

TASTING NOTES

The finished wine has an attractive salmon pink colour, the nose sings of wild strawberry with hints of lychee and the palate echoes the nose with strawberry, raspberry and watermelon notes and a refreshing, dry finish. Delicious with food or on its own.

REGION Wilyabrup, Margaret River

VARIETY 100% Shiraz

HARVEST DATE 19th February 2020

BOTTLING DATE 8th April 2020

CLOSURE Stelvin +

TECHNICAL DATA

Alc	11.7% v/v
TA	6.2g/l
pH	3.14