

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2021 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. 2021 saw Ashbrook Estate complete its 43rd 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."



2021 VINTAGE

The 2020/21 growing season began with mild spring conditions and reasonable rainfall making for a typical budburst and flowering. Cyclonic weather systems in the north of the state gave us a significantly wet November (13 days of rain) however December and January were warm and dry with cool nights. Vintage 43 at Ashbrook commenced on the 9th of February with our Chardonnay grapes. Unseasonal rain events across February (96.6mm) and March (67mm) extended the harvest period for some of the later ripening varieties but thanks to our open trellis and meticulous vineyard management all the white and red grapes reached the winery in excellent condition by March 31st. Marri tree blossom was adequate to keep the silvereys at bay however nets were applied to much of the vineyard. Low to average yields across all varieties have assisted with incredible flavour at lower baumés (potential alcohols) with a surprising amount of retained natural acidity.

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 was liberally composted at a rate of 10m³/ha to prevent soil acidification and promote 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 promoting young, fresh, aromatic wines was used and the ferment stopped by taste with sulphur addition and chilling. Minimal fining with 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 25th 26th February 2021

BOTTLING DATE 23rd April 2021

CLOSURE Stelvin +

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| TECHNICAL DATA | Alc | 11.7% v/v |
| | TA | 7.6g/l |
| | pH | 3.12 |