

EST. 1975



ASHBROOK ESTATE  
WILYABRUP MARGARET RIVER

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2022 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 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. 2022 saw Ashbrook Estate complete its 44<sup>th</sup> 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



#### VINTAGE

2021 saw the wettest first seven months of the year since we began recording rainfall in 1978 and our average minimum daily temperatures for June, July and August were well under 10°C. As a result, the vines approached growing season well hydrated and well rested. Spring was cool with notable rain events in October. The lead up to vintage was dry and warm with eight minimums over 20°C and several strong wind events. We saw a small amount of leaf burn and sun damage on the outside rows of some blocks however most of the vines remained in fantastic condition. Nectar-rich Marri blossom helped enormously in keeping bird damage at bay and minimised the need to net the vines, saving us valuable time and energy. The consistent heat resulted in continual ripening across all varieties and a condensed harvest period. Our first Chardonnay grapes were harvested on February 15<sup>th</sup> and our last pick of Cabernet was safely in the winery by March 25<sup>th</sup>. After the initial nerves surrounding labour shortages, we managed to curate a loyal vintage team who completed six weeks of non-stop, hand-picking, berry-sorting and processing. The fruit was of impeccable quality and although yields were below average, we expect the depth of flavour to rival that of the 2018 vintage.

#### 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 10m<sup>3</sup>/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 dawn. Gentle, small batch, whole bunch pressing was carried out for colour and flavour extraction control. A novel, cultured yeast promoting young, fresh, aromatic characters 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

Attractive salmon pink colour. The nose and palate sing with vibrant, wild strawberry, freshly cut watermelon and hints of marri blossom. Made in a dry style. (VF)

<b>REGION</b>	Wilyabrup, Margaret River
<b>VARIETY</b>	100% Shiraz
<b>HARVEST DATE</b>	2 <sup>nd</sup> March 2022
<b>BOTTLING DATE</b>	17 <sup>th</sup> April 2022
<b>CLOSURE</b>	Stelvin +
<b>TECHNICAL DATA</b>	Alc 11.5% v/v
	TA 6.9 g/l
	pH 3.1