

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2023 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 Ashbrook's private facilities. 2023 sees Ashbrook Estate complete its 45th 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



2023 VINTAGE

According to our Wilyabrup weather station, we recorded above average cumulative rainfall (536.4mm) over the winter months of 2022. Below average temperatures from mid-July (through to February) meant the vines had an excellent dormancy, sluggish awakening and mild start to the growing season. Another 178.4mm of rainfall during spring (slightly above the 10-year average) left the vines in good stead for the very dry finish to ripening. Only 2.6mm rainfall was recorded over the summer months however, maximum daytime temperatures were average or below with no extreme heat events thanks to beautifully cool nights. The dry conditions and scarcity of Marri blossom meant netting the vines was essential to protect them from silvereye bird damage. We began harvesting Chardonnay on the 16th of February, one day later than the previous vintage, and had our last Petit Verdot grapes safely inside the winery by April 6th, before the rain arrived. The nine-week harvest period was our lengthiest in a while, thanks to bountiful yields, with all varieties except Riesling and Verdelho, above the ten-year average. The aroma and flavour intensity of the 2023 vintage, across the board, is nothing short of exceptional thanks to optimal dry weather conditions and impeccable vineyard health.

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 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. Made in a dry style. (VF)

TASTING NOTES

Bright, attractive salmon pink colour. The nose and palate sing with vibrant, wild strawberry, juicy watermelon and hints of marri blossom. Refreshing summertime drinking with or without food.

REGION	Wilyabrup, Margaret River
VARIETY	100% Shiraz
HARVEST DATE	27 th & 28 th February 2023
BOTTLING DATE	9 th May 2023
CLOSURE	Stelvin +
TECHNICAL DATA	Alc 12.0% v/v