

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2021 Sauvignon Blanc

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 sees 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 had reached the winery in excellent condition by March 31st. Marri tree blossom was adequate to keep the silveryeye birds 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

The first Sauvignon Blanc vines or "Old Sauv Blanc" as it is affectionately known were planted in 1976. Due to its popularity and ultimate suitability to the Margaret River region a second block was planted in 1990. Originally all spur pruned on a VSP trellis, the "Old Sauv Blanc" was converted to cane pruned lyre trellis in early-1990s chasing more of the primary fruit flavours the variety has to offer. The open nature of our lyre trellis effectively eliminates greener characters and allows harvesting at optimal flavour ripeness at a lower baume. Coupled with the application of composted mulch over several years, the vineyard shows exceptional health and balance.

WINEMAKING

Grapes were hand-picked over a ten-day period in the cool of the morning. Destemming and pressing occurred immediately and the juice was cold settled and racked before inoculation and fermentation in stainless steel. Minimal fining with bentonite was carried out before cold stabilization, filtration and bottling. Made in an unwooded, dry style.

REGION

Wilyabrup, Margaret River

VARIETY

Sauvignon Blanc

HARVEST DATES

3rd, 11th & 12th March 2021

BOTTLING DATE

19th July 2021

CLOSURE

Stelvin+

TECHNICAL DATA

Alc	13.5% v/v
TA	6.9 g/l
pH	3.04

