

## **ASHBROOK ESTATE**

# **2022 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 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









"From Wilyabrup. Packs a flavour punch without any overt or harsh edges. Ripe kiwi fruit and lemon/lime peel plus salted lemons. The riper fruit seems to have pushed out the greener edges of the variety, although there's a fresh fennel/aniseed note adding to the overall enjoyment."

Jane Faulkner
Halliday Wine Companion
Published 09 January 2023

#### **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, berrysorting 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

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

### WINEMAKING

Grapes were hand-picked over several days in the cool of the morning to capture the optimal flavor profile of each block. 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 filtration and bottling.

## **TASTING NOTES**

The final wine exudes fresh passionfruit and ripe gooseberry characters balanced by refreshing acidity. Impressive length and palate weight for this variety and a delicious wine to drink with or without food. (VF)

**REGION** Wilyabrup, Margaret River

VARIETY Sauvignon Blanc

**HARVEST DATES** 24<sup>th</sup> February, 8<sup>th</sup> & 9<sup>th</sup> March 2022

**BOTTLING DATE** 29<sup>th</sup> June 2022

CLOSURE Stelvin+

TECHNICAL DATA Alc 13.7%v/v

TA 6.9g/l

pH 3.1