

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2023 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 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

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 two 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

Fresh passionfruit and ripe gooseberry characters are 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

8th & 14th March 2023

BOTTLING DATE

26th July 2023

CLOSURE

Stelvin+

TECHNICAL DATA

Alc 13.7%v/v

