



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2020 Semillon

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. 2020 sees Ashbrook Estate complete its 42nd 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."



2020 VINTAGE

Vintage 42 at Ashbrook saw one of our earliest starts to harvest with the first Chardonnay grapes coming into the winery on February 4th. Less than ideal spring weather impacted flowering and fruit-set in several white varieties resulting in lower than normal yields. Warmer than average spring temperatures evolved into perfect summer growing conditions which accelerated grape development. Timely flowering of native Marri trees kept bird pressure at bay. The combination of lower yields, a warm, dry ripening and no disease pressure resulted in fruit of exceptional quality with concentrated aromas and flavours.

VINEYARD

Obtaining cuttings from Bill Pannell's Moss Wood Vineyard in 1976, Ashbrook's love affair with Semillon began. Due to its popularity & ultimate suitability to the Margaret River region a second block was planted in 1988. Originally all VSP trellised and spur pruned, the majority was converted to cane pruned lyre trellis in the early-1990s chasing more of the primary fruit flavours the variety has to offer while still incorporating the grassier flavours from the mixture of spur and cane pruned VSP rows. Coupled with the application of composted mulch, for the past 10 years, the vineyard shows exceptional health and balance.

WINEMAKING

Grapes were hand-picked over a five 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 PVPP, copper and bentonite were carried out before filtration and bottling.

TASTING NOTES

Made in an unwooded style to retain and enhance varietal fruit freshness. Staggered harvesting of fruit from a combination of Estate sites and trellising systems allows expression of a spectrum of aromas and flavours ranging from sweet grassiness and sugar snap pea to lemon barley, punchy ripe citrus and a hint of tropical fruit in the finished wine. This complexity provides exceptional structure, palate weight and ageing potential. Cellaring for five or more years is rewarded with richer nut, straw and toast characters in harmony with ripe lemon, honeycomb and sweet grassy nuances and a pleasantly surprising level of freshness, vibrancy and length.

REGION Wilyabrup, Margaret River

VARIETY Semillon 100%

HARVEST DATES 13th & 17th February 2020

BOTTLING DATE 14th May 2020

CLOSURE Stelvin

TECHNICAL DATA

Alc	13.5% v/v
TA	6.7g/L
pH	3.04