

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2019 Shiraz

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. 2019 saw Ashbrook Estate complete its 41st 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



2019 VINTAGE

For vignerons who have been in the district a while, 2018/19 will be remembered as a quintessential, mild Margaret River growing season. Temperatures were slightly cooler than the 10-year regional average from budburst all the way through to the end of ripening. Although no frost damage occurred, we estimate around 10% of our Chardonnay vines experienced a short delay in ripening due to a rare cold snap in mid-September. A timely rain event in January served to recharge the vines during the long ripening. Unlike last vintage, Red Gum blossom was scarce and the application of nets from January onwards was imperative to keep the silvereye birds at bay. As a result of the long, mild ripening, vintage started in late February, two weeks later than recent vintages, and there was no break in harvest between the whites and reds. The 2019 vintage saw good yields across all varieties, slowly ripened fruit with retained natural acidity, perfumed aromas and elegant flavour profiles, reminiscent of the 2017 vintage.

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 flavor and tannin ripeness. As part of Ashbrook's desire to follow an organic grape growing approach, the vineyard has been liberally composted in late winter/early spring for many years and has been important in preventing soil acidification as well as promoting beneficial microbial activity.

WINEMAKING

Grapes were hand-picked over several mornings to capture the full flavor spectrum of our Shiraz site. Bunches were destemmed and berry-sorted. Four-tonne parcels of pure berries were cold soaked, inoculated using carefully selected yeast strains and gently plunged every three hours in temperature-controlled, open, stainless-steel fermenters. After desired extraction the wine was gently pressed off skins to complete AF and MLF in tank prior to ageing in 100% premium French oak barriques (16% new) for 22 months. After blending, filtration and bottling the wine is further maturing in our underground, climate-controlled cellar before release (VF).

REGION

Wilyabrup, Margaret River

VARIETY

100% Shiraz

HARVEST DATES

20th, 22nd, 25th & 29th March & 2nd April 2019

BOTTLING DATE

6th September 2021

CLOSURE

Stelvin+

TECHNICAL DATA

Alc	13.5% v/v
TA	6.3g/l
pH	3.51

"Very perfumed and decidedly pretty...a swag of dark chocolate, licorice and aniseed. This is really classy. The fruit is pure and consistent and dark in the mouth, paving a way across the tongue and lingering for an age." Erin Larkin, Halliday Wine Companion, 04 April 2022

"Deepish, bright red/purple hue, with a spicy, clove and Indian spice bouquet, cardamom showing out. Vanilla and chocolate later, too. Medium to full-bodied, fleshy and elegant, it has balanced tannins adding savouriness and structure, the finish satisfyingly clean and enduring. Spicy regional fruit does the talking; oak is unobtrusive. A stylish shiraz that is very good value." Huon Hooke, The Real Review, 15 Jan 2022