

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2020 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 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. 2020 saw Ashbrook Estate complete its 42nd 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



2020 VINTAGE

Vintage number 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. Above 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

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 four mornings to capture the full flavor spectrum of our Shiraz block. 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 (10% new) for 24 months. After blending, filtration and bottling the wine is further maturing in our underground, climate-controlled cellar before release.

TASTING NOTES

Aromas and flavours of raspberry jubes, red licorice and cherry plum with hints of lilac, violet and sweet spice. Supple tannins, a succulent depth of juicy red fruits, mulberry and plum, beautifully balanced and lovely length. (VF)

REGION	Wilyabrup, Margaret River
VARIETY	100% Shiraz
HARVEST DATES	19 th , 20 th , 21 st & 25 th February 2020
BOTTLING DATE	11 th October 2022
CLOSURE	Stelvin+
TECHNICAL DATA	Alc 13.5% v/v