

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2018 Cabernet Sauvignon

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. 2018 saw Ashbrook Estate complete its 40th 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."



2018 VINTAGE

The 2017/18 growing season was up there with one of Margaret River's best. Our Wilyabrup weather station recorded higher than average rainfall from June to September. Low rainfall, warm temperatures and moderate winds in October and November were perfect conditions for flowering and fruit set across all varieties while a rain event in December helped refresh the vines and was followed by dry, warm conditions, as was a mid-January rain event. Thanks to Margaret River's quintessential cool summer nights and no heat events, maximum temperatures remained below average from early December until early April ensuring a steady ripening period. Ample Red Gum blossom and the application of nets kept the silveways away. The result, good yields across all varieties, slowly ripened fruit with retained natural acidity and elegant flavour profiles.

VINEYARD

The "Old Cab" Houghton clone cuttings were collected from the Agricultural Department 'Source Block' in the Swan Valley and planted in 1976. Due to its ultimate suitability to the region and increased demand, the "Young Cab" was planted in 1998 from the original vines on the Estate. The "Old Cab" was originally all VSP grown but converted to cane pruned, with +90% Lyre trellis in 1998 with immediate and brilliant results. Coupled with the application of composted mulch, for the past 8 years, the Vineyard shows remarkable health and balance producing super premium fruit year in year out.

WINEMAKING

Grapes are hand-picked over several mornings to capture the best characteristics of each site. Four-tonne parcels of pure berries are cold soaked, inoculated and gently plunged every three hours in temperature-controlled, open, stainless steel fermenters. After desired extraction the wine is racked off skins and completes MLF in tank prior to ageing in 100% premium French oak barriques (20% new) for a minimum of 18 months. After blending, filtration and bottling the wine further matures in our underground, climate-controlled cellar for 18 months before release. The resulting wine bursts with raspberry jelly crystal and sweet violet aromas. Ripe red berries, cherry plum fruit leather and hints of cassis saturate the palate with fine-grained tannins creating a succulent, velvety mouth-feel. Subtle, leafy nuances typical of old vine Wilyabrup Cabernet and elegant French oak spice add layers of complexity creating a wine that evolves beautifully in the glass. Ashbrook Estate has made this traditional Bordeaux-style blend since 1984.

REGION

Wilyabrup, Margaret River

VARIETY

Cabernet Sauvignon	85%
Petit Verdot	6.6%
Cabernet Franc	4.2%
Merlot	4.2%

HARVEST DATES

12th March – 29th March 2018

TECHNICAL DATA

Alc	14.0% v/v
TA	6.7g/l
pH	3.40