

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2020 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 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 saw 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

The first Sauvignon Blanc vines or "Old Sauv Blanc" as it is affectionately known were planted in 1976. Due to its popularity and ultimate suitability to the Margaret River region a second block was planted in 1990. Originally all VSP trellised and spur pruned, the "Old Sauv Blanc" was converted to cane pruned lyre trellis in early-1990s chasing more of the primary fruit flavours the variety has to offer. The open nature of our lyre trellis effectively eliminates greener characters and allows harvesting at optimal flavour ripeness at a lower baume. 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 an eight 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

The resulting wine exudes fresh passionfruit and ripe gooseberry characters balanced by refreshing acidity. Impressive length and palate weight for this variety and a delicious wine to drink with or without food.

REGION Wilyabrup, Margaret River

VARIETY Sauvignon Blanc

HARVEST DATES 11th & 18th February 2020

BOTTLING DATE 7th May 2020

CLOSURE Stelvin

TECHNICAL DATA

Alc	13.5% v/v
TA	7.0g/l
pH	3.09