

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2024 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 grapes are handpicked and wines crafted from only Estate grown fruit. All processing, winemaking, bottling and packaging are done on site using Ashbrook's private facilities. 2024 sees Ashbrook Estate complete its 46th consecutive 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

2024 VINTAGE

Since 1978, when our record-keeping began, we have had less than 200mm of cumulative rainfall over the seven-month period from September to April only five times. This includes the 2023-24 season, which was also the driest (123.95mm) on record. Along with consistent, above average temperatures (only one above 40 degrees though) and lower yields across the board, we experienced an early, fast-paced vintage. Our first Chardonnay pick came into the winery on 24th January and the last of our Cabernet Sauvignon on 21st February. Thanks to a prolonged and abundant Marri blossom, bird pressure was minimal and the season has given us fruit of impeccable quality and intense flavour, albeit in smaller quantities.

VINEYARD

Ashbrook's first Sauvignon Blanc vines, the "Old Sauv Blanc", were planted in 1976. Originally all spur pruned on a VSP trellis, they were converted to cane pruned on a lyre trellis in early-1990s chasing more of the primary fruit flavours the variety has to offer. Due to its popularity and ultimate suitability to the Margaret River region a second block, the "Young Sauv Blanc", was planted in 1990. The open nature of our lyre trellis effectively eliminates greener characters and allows harvesting at optimal flavour ripeness at a lower Baumé. Coupled with the application of composted mulch over several years, the vineyard shows exceptional health and balance.

WINEMAKING

Grapes were hand-picked over two days in the cool of the morning to capture the optimal flavor profile of each block. Destemming and pressing occurred immediately and the juice was cold settled and racked before inoculation and fermentation in stainless steel. Minimal fining with bentonite was carried out before filtration and bottling.

TASTING NOTES

Fresh passionfruit and ripe gooseberry characters are balanced by refreshing acidity. Impressive length and palate weight for this variety and a delicious wine to drink with or without food. (VF)

REGION Wilyabrup, Margaret River

VARIETY Sauvignon Blanc

HARVEST DATES 6th & 7th February 2024

BOTTLING DATE 16th May 2024

CLOSURE Stelvin+

TECHNICAL DATA Alc 13.7%v/v

