

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2024 Semillon

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 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

Obtaining cuttings from Bill Pannell's Moss Wood Vineyard in 1976, Ashbrook's love affair with Semillon began. Due to its popularity & ultimate suitability to the Margaret River region a second block was planted in 1988. Originally all spur pruned on a VSP trellis, the majority was converted to cane pruned lyre trellis in the early-1990s chasing more of the primary fruit flavours the variety has to offer while still incorporating the grassier flavours from the mixture of spur and cane pruned VSP rows. Coupled with the application of composted mulch over several years, the vineyard shows exceptional health and balance.

WINEMAKING

Our four blocks of Semillon grapes were hand-picked over two days in the cool of dawn to capture the full spectrum of flavour this variety can achieve in Wilyabrup. Destemming and careful 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 cold stabilization, filtration and bottling. Made in an unwooded, dry style.

TASTING NOTES

Pale straw colour with hues of green. Aromas of freshly mown grass, citrus flower and lemon zest. The palate is quenched in lemon barley, lime coulis and tropical notes finishing with lovely, clean, lemony acidity and a lifted mouthfeel. Delicious as a young wine and has the fruit purity, palate weight and length to age beautifully. (VF)

"Ashbrook has been committed to this variety from the outset, and good on them....traces of tropical fruits, cut grass and a zingy citrus tang. The acid keeps it crisp and keen through to a long finish." Ray Jordan, 2025 WA Wine Review

REGION	Wilyabrup, Margaret River
VARIETY	Semillon
HARVEST DATES	1 st & 2 nd February 2024
BOTTLING DATE	9 th May 2024
CLOSURE	Stelvin+
TECHNICAL DATA	Alc 13.5% v/v