



ASHBROOK ESTATE

2025 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. 2025 sees Ashbrook Estate complete its 47th 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



2025 VINTAGE

2024 winter rainfall was delayed until May 29th but finished strongly with a record 259mm in August, replenishing soil moisture and setting vines up well for the growing season. Moderate spring temperatures and 123.6mm of rainfall assisted the transition into summer with healthy canopies carrying decent yields. The summer months saw average daily temperatures in the mid to high twenties consistently accompanied by afternoon sea breezes. This long, even growing season allowed fruit to develop steadily, preserving acidity and freshness. Our biggest challenge this season was bird pressure. After an abundant Marri tree blossom in the summer of 2024, it fell absent this year. Netting was imperative to keep the Silvereye birds and other local wildlife at bay. Vintage 47 began on February 14th with Verdelho, followed by Riesling on the 15th and then Chardonnay not until the 19th due to crop size and a slower early ripening period. Leading into the red harvest, conditions remained ideal with classic, cool autumnal nights and mild to warm, sunny days. Our last Petit Verdot and Cabernet grapes were safely in the winery by March 25th before any real rainfall. In summary, thanks to a wet winter, beautifully moderate, dry growing season and harvest, the 2025 vintage is shaping up to be exceptional. Wines across the board are showing a balance of fruit purity, tannin ripeness and natural acidity reminiscent of 2018, albeit in less 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 the 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 flavour 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. Our lyre trellis and the Wilyabrup locality allows expression of riper characters such as fresh passionfruit and English gooseberry along with the typical varietal herbaceous, grassy nuances. When balanced by refreshing acidity, this full spectrum of flavours give this variety exceptional length and palate weight. A delicious wine to drink with or without food. (VF)

REGION	Wilyabrup, Margaret River
VARIETY	Sauvignon Blanc
HARVEST DATES	24 th February & 5 th March 2025
BOTTLING DATE	27 th June 2025
CLOSURE	Stelvin+
TECHNICAL DATA	Alc 13.5%v/v