



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2021 Shiraz

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 the Estate's own private facilities. 2021 saw Ashbrook Estate complete its 43rd 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



2021 VINTAGE

The 2020/21 growing season began with mild spring conditions and reasonable rainfall making for a typical budburst and flowering. Cyclonic weather systems in the north of the state gave us a significantly wet November (13 days of rain) however December and January were warm and dry with cool nights. Vintage 43 at Ashbrook commenced on the 9th of February with our Chardonnay grapes. Unseasonal rain events across February (96.6mm) and March (67mm) extended the harvest period for some of the later ripening varieties but thanks to our open trellis and meticulous vineyard management all the white and red grapes had reached the winery in excellent condition by March 31st. Marri tree blossom was adequate to keep the silvereye birds at bay; however nets were applied to much of the vineyard. Low to average yields across all varieties have assisted with incredible flavour at lower baumés, with a lovely amount of retained natural acidity.

VINEYARD

With the climate north of the Margaret River townsite being ideal for producing a Rhone-style red, Ashbrook planted Shiraz in 1998. The vines were trellised on a lyre system and cane pruned to promote canopy-fruit balance, uniform sunlight penetration, eliminate green characters and allow for optimum flavour and tannin ripeness. As part of Ashbrook's desire to follow an organic grape growing approach, the vineyard has been liberally composted in late winter/early spring for many years which has been important in preventing soil acidification as well as promoting beneficial microbial activity.

WINEMAKING

Grapes were hand-picked over four mornings to capture the full flavour spectrum of our Shiraz block. Bunches were destemmed and berry-sorted. Four-tonne parcels of pure berries were cold soaked, inoculated using carefully selected yeast strains and gently plunged every three hours in temperature-controlled, open, stainless-steel fermenters. After desired extraction the wine was gently pressed off skins to complete AF and MLF in tank prior to ageing in 100% premium French oak barriques (16% new) for 24 months. After blending, filtration and bottling the wine was further matured in our underground, climate-controlled cellar before release in May 2025. (VF)

REGION

Wilyabrup, Margaret River

VARIETY

100% Shiraz

HARVEST DATES

25th & 26th February, 16th & 19th March 2021

BOTTLING DATE

15th November 2023

CLOSURE

Stelvin+

TECHNICAL DATA

Alc 13.5% v/v

"Bright red and youthful in the glass. Aromas of mulberry, sweet spice, satsuma plum, dried flowers, herbs and briar. Fleshy, juicy, dark fruit driven and generously flavoured. Plump, with a core of plum, spice and brambly earthiness. Long, dry and textured." Aaron Brasher, The Real Review, 26 Jan 2025