

EST. 1975



ASHBROOK ESTATE  
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2022 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. 2022 saw Ashbrook complete its 44<sup>th</sup> 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**



#### 2022 VINTAGE

2021 saw the wettest first seven months of the year since we began recording rainfall in 1978 and our average minimum daily temperatures for June, July and August were well under 10°C. As a result, the vines approached growing season well hydrated and well rested. Spring was cool with notable rain events in October. The lead up to vintage was dry and warm with eight minimums over 20°C and several strong wind events. We saw a small amount of leaf burn and sun damage on the outside rows of some blocks; however, most of the vines remained in fantastic condition. Nectar-rich Marri blossom helped enormously in keeping bird damage at bay and minimised the need to net the vines, saving us valuable time and energy. The consistent heat resulted in continual ripening across all varieties and a condensed harvest period. Our first Chardonnay grapes were harvested on February 15<sup>th</sup> and our last pick of Cabernet was safely in the winery by March 25<sup>th</sup>. After the initial nerves surrounding labour shortages, we managed to curate a loyal vintage team who completed six weeks of non-stop, hand-picking, berry-sorting and processing. The fruit was of impeccable quality and although yields were below average, the depth of flavour rivals that of the 2018 vintage.

#### 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 a sustainable 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 several mornings to capture the full flavour spectrum of our Shiraz block. Bunches were destemmed and berries put across our vibrating sorting table. Four-tonne parcels of pure berries were cold soaked, inoculated using carefully selected yeast strains and gently plunged every few hours in temperature-controlled, open, stainless-steel fermenters. After desired extraction the wine was gently pressed off skins to complete alcoholic and malo-lactic fermentation in tank prior to ageing in 100% premium French oak barriques (16% new) for 23 months. After blending, filtration and bottling the wine was further matured in our underground, climate-controlled cellar until release. (VF)

**REGION** Wilyabrup, Margaret River

**VARIETY** 100% Shiraz

**HARVEST DATES** 2<sup>nd</sup>, 3<sup>rd</sup>, 10<sup>th</sup>, 14<sup>th</sup> & 15<sup>th</sup> March 2022

**BOTTLING DATE** 9<sup>th</sup> September 2024

**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*