ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

2017 LATE HARVEST 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 wines are crafted from hand-picked, only Estate-grown fruit. All processing, winemaking, bottling and packaging are done on site using the Estate's own private facilities. 2017 saw Ashbrook Estate complete its 39th 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



2017 VINTAGE

The 2017 growing season at Ashbrook was typified by warm sunny days and cool nights. A hail event in early Spring reduced the volume of the early varietals like Chardonnay but intensified characteristics. Once again disease pressure was minimal due to Ashbrook's predominantly lyre trellis system. A bumper and lengthy Marri blossom meant Silvereye bird damage was negligible for the earlier varietals however all nets were unrolled for the later varietals. Yields were back to traditional volumes but most importantly the quality was impeccable. The long, cool ripening season with the absence of heat waves has produced incredible varietal typicity, retained natural acidity, elegance and modest alcohol levels. The resultant wines are expected to age superbly.

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 VSP-trellised and spur-pruned, 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 characters obtained from the spur-pruned VSP trellis. Coupled with the application of composted mulch, for the past 10 years, the vineyard shows exceptional health and balance.

WINEMAKING

Thanks to plentiful yields, we were able to leave a portion of our oldest Semillon block grapes on the vine to raison, intensifying flavours and sugars. Grapes were hand-picked in the cool of dawn on the 18th April 2017. Destemming and pressing occurred immediately and the juice was cold settled and racked before inoculation and fermentation in stainless steel. Fermentation was arrested once a desirable balance of sweetness and acidity was achieved. The wine was stabilized and filtered before bottling and maturation in our underground cellar. This off-dry style of Semillon has a honeyed yet refreshing palate and pairs beautifully with citrus-based desserts or aged cheddar cheese. (VF)

REGION	Wilyabrup, Margaret River
VARIETY	Semillon
HARVEST DATES	18th April 2017
BOTTLING DATE	15th August 2017
CLOSURE	Stelvin+
ALCOHOL	11.0% v/v
RESIDUAL SUGAR	57.9g/L