ASHBROOK ESTATE

2020 Reserve Cabernet Sauvignon

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. 2020 saw Ashbrook Estate complete its 42nd 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**



"Bright ruby hue. Blackberry, mint and pastrami aromas. Full bodied with black fruits and salt cured beef notes filling the palate. Finely built tannins and a touch of acidity add freshness. Great length and remarkable freshness for its age." **Stuart Knox, The Real Review, 08 Jan 2026**

2020 VINTAGE

Vintage number 42 at Ashbrook saw one of our earliest starts to harvest with the first Chardonnay grapes coming into the winery on February 4th. Less than ideal spring weather impacted flowering and fruit-set in several white varieties resulting in lower-than-normal yields. Above average spring temperatures evolved into perfect summer growing conditions which accelerated grape development. Timely flowering of native Marri trees kept bird pressure at bay. The combination of lower yields, a warm, dry ripening and no disease pressure resulted in fruit of exceptional quality with concentrated aromas and flavours.

VINEYARD

Our "Old Cab" block *Houghton* clone cuttings were collected from the Agricultural Department Source Block in the Swan Valley and planted (1976) on the gravelly uplands of Wilyabrup's Leeuwin-Naturaliste Ridge. In 1981, small plots of Cabernet Franc and Merlot (Swan Valley cuttings) were also planted to create our Bordeaux-style blend. Originally all dry-grown on a VSP trellis, 90% of the Old Cab block and all the Cabernet Franc and Merlot were converted to a cane-pruned, lyre trellis in 1998 with immediate and brilliant results. Due to its ultimate suitability to the region and increased demand, the "Young Cab" block was planted (1998) using cuttings from the original vines which were also trained up to a cane-pruned, lyre trellis. Small plots of Petit Verdot (cuttings from Lenton Brae and Clairault) and Merlot (cuttings from original vines) were planted in the middle of this block for added protection. Coupled with the application of composted mulch over several years, the vineyard shows remarkable health and balance producing super premium fruit year in year out.

WINEMAKING

The fruit used for our Reserve Cabernet is hand-harvested over several days in the cool of dawn. The bunches are destemmed and the berries put across our vibrating sorting table before cold soaking overnight. Four tonne parcels of pure berries then undergo temperature-controlled fermentation in open vats, plunged gently many times a day. Post-fermentation the wine is matured in 100% premium French oak barriques for 22 months before blending. The Reserve Cabernet is crafted from barrels (35% new) exhibiting exceptional mature Wilyabrup Cabernet characters. Once bottled, the wine is aged in our underground cellar until release (May 2026). Ashbrook Estate has produced this Reserve wine since 2010. Only 150 cases made. (VF)

REGION	Wilyabrup, Margaret River	
VARIETY	Cabernet Sauvignon	86.4%
	Petit Verdot	6.5%
	Cabernet Franc	4.5%
	Merlot	2.6%
HARVEST DATES	25th February, 3rd, 4th, 5th, 6th, 10th, 12th & 13th March	
BOTTLING DATE	7th November 2022	
TECHNICAL DATA	Alc 13.5% v/v	