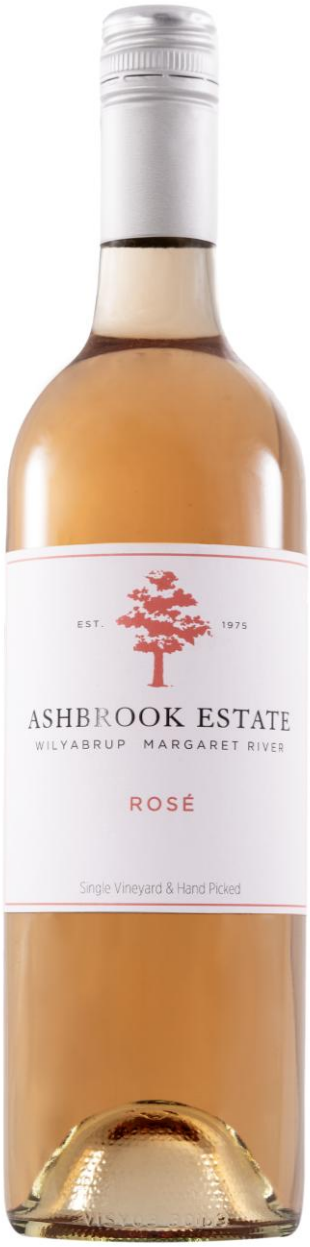
ASHBROOK ESTATE

2024 Rosé

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. 2024 sees Ashbrook Estate complete its 46th 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**



2024 VINTAGE

Since 1978, when our record-keeping began, we have had less than 200mm of cumulative rainfall over the seven-month period from September to April only five times. This includes the 2023-24 season, which was also the driest (123.95mm) on record. Along with consistent, above average temperatures (only one above 40 degrees though) and lower yields across the board, we experienced an early, fast-paced vintage. Our first Chardonnay pick came into the winery on 24th January and the last of our Cabernet Sauvignon on 21st February. Thanks to a prolonged and abundant Marri blossom, bird pressure was minimal and the season has given us fruit of impeccable quality and intense flavour, albeit in smaller quantities.

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 was liberally composted at a rate of $10m^3$/ha to prevent soil acidification and promote beneficial microbial activity.

WINEMAKING

Made from 100% Estate-grown Shiraz grapes, hand-harvested off a lyre trellis in the cool of dawn. Gentle, small batch, whole bunch pressing was carried out for colour and flavour extraction control. A novel, cultured yeast promoting young, fresh, aromatic characters was used and the ferment stopped by taste with sulphur addition and chilling. Minimal fining with bentonite was carried out prior to filtration and bottling. Made in a dry style.

TASTING NOTES

Bright, attractive salmon pink colour. The nose and palate sing with vibrant, wild strawberry, juicy watermelon and hints of marri blossom. Refreshing summertime drinking with or without food. This wine has not been cold stabilized to retain maximum aroma and flavour and a harmless crystalline sediment may remain in bottle. (VF)

REGION	Wilyabrup, Margaret River
VARIETY	100% Shiraz
HARVEST DATE	8th & 9th February 2024
BOTTLING DATE	24th April 2024
CLOSURE	Stelvin +
TECHNICAL DATA	Alc 11.5% v/v