

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

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2022 Semillon Sauvignon Blanc

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 handpicked and 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 Estate complete its 44th Vintage, one of only five Margaret River wineries to do so! James Halliday AM says: "This estate is one of the quietest and highest achievers in Australia, maintaining excellent viticulture and fastidious winemaking."



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 degrees Celsius. 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 degrees Celsius 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 came off on February 15th and our last lot of Cabernet was safely in the winery by March 25th. 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, we expect the depth of flavour to rival that of the 2018 vintage.

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 spur pruned on a VSP trellis, 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 flavours from the mixture of spur and cane pruned VSP rows. The first Sauvignon Blanc vines or "Old Sauv Blanc" as it is affectionately known were also planted in 1976 with a second block planted in 1990. As with the Semillon, the VSP trellis was converted to a cane pruned, lyre trellis in early-1990s. Opening up the canopy effectively eliminates greener characters and achieves optimal flavour ripeness at a lower Baumé. Coupled with the application of composted mulch over several years, the entire vineyard shows exceptional health and balance.

WINEMAKING

Our Semillon and Sauvignon Blanc grapes were hand-picked in the cool of dawn over a two-and-a-half-week period to capture the full spectrum of flavours both varieties can achieve. Destemming and careful pressing occurred immediately and the juice was cold settled and racked before inoculation and fermentation in stainless steel. After blending, minimal fining with bentonite was carried out before cold stabilization, filtration and bottling. The resultant wine exhibits fragrant passionfruit, guava and lemon zest aromas with a refreshing palate of ripe citrus and gooseberry.

REGION	Wilyabrup, Margaret River
VARIETIES	Semillon (67%), Sauvignon Blanc (33%)
HARVEST DATES	18 th February - 9 th March 2022
BOTTLING DATE	22 nd June 2022
CLOSURE	Stelvin+
TECHNICAL DATA	Alc 13.5%v/v
	TA 7.4g/L
	pH 3.00