



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

ASHBROOK ESTATE

2022 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 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 Sauvignon 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

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 10m³/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 the morning. Gentle whole bunch pressing was carried out in small batches for extraction control. A novel, cultured yeast promoting young, fresh, aromatic wines was used and the ferment stopped by taste with sulphur addition and chilling. Minimal fining with bentonite was carried out prior to cold stabilization, filtration and bottling.

TASTING NOTES

The finished wine has an attractive salmon pink colour, the nose sings of wild strawberry with hints of lychee and the palate echoes the nose with strawberry, raspberry and watermelon notes and a refreshing, dry finish. Delicious with food or on its own.

REGION Wilyabrup, Margaret River

VARIETY 100% Shiraz

HARVEST DATE 2nd & 3rd March 2022

BOTTLING DATE 17th May 2022

CLOSURE Stelvin +

TECHNICAL DATA	Alc	11.5% v/v
	TA	6.9g/l
	pH	3.09