

EST. 1975



ASHBROOK ESTATE
WILYABRUP MARGARET RIVER

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2022 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 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. 2021 sees Ashbrook Estate complete its 43rd 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



93/100

★★★★



"Light yellow colour, the aromas suggesting lemon blossom and pear-juice, the palate intense and bright, refined and well tensioned, with length and precision. Mouth-watering and delicious, with a peppery aftertaste. A remarkable example of semillon, which largely avoids the regional herbaceousness." 93 points Huon Hooke, The Real Review, 06 Jan 2023

"From Wilyabrup. Drinking this is like taking a cold shower: it's intense, refreshing and uplifting. Lemongrass, kaffir lime and sugar snaps to the fore with plenty of other fresh herbal tones. The piercing acidity will ensure longevity but anyone wanting to enjoy it now should do so by matching it with seafood." 90 points Jane Faulkner, Halliday Wine Companion, 18 April 2023

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°C. 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°C 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 were harvested on February 15th and our last pick 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. Coupled with the application of composted mulch over several years, the vineyard shows exceptional health and balance.

WINEMAKING

Our four blocks of Semillon grapes were hand-picked over three days in the cool of dawn to capture the full spectrum of flavour this variety can achieve in Wilyabrup. Destemming and careful pressing occurred immediately and the juice was cold settled and racked before inoculation and fermentation in stainless steel. Minimal fining with bentonite was carried out before cold stabilization, filtration and bottling. Made in an unwooded, dry style. (VF)

REGION	Wilyabrup, Margaret River
VARIETY	Semillon
HARVEST DATES	18 th & 23 rd February & 4 th March 2022
BOTTLING DATE	6 th July 2022
CLOSURE	Stelvin+
TECHNICAL DATA	Alc 13.5% v/v
	TA 7.4g/L
	pH 3.00