

Ashbrook Estate

Shiraz



Tasting Notes:

Bursting with ripe raspberry, redcurrant and cherry plum, leather aromas with hints of violet and sweet spice. Fine tannins, a succulent depth of flavor and balanced acidity result in a wine that is extremely easy to drink.

Production Notes:

Grapes are hand-picked over several mornings to capture the full flavor spectrum of our shiraz site. Four ton parcels of pure berries are cold soaked, inoculated and gently plunged every three hours in temperature-controlled, open, stainless steel fermenters. After desired extraction the wine is racked off skins and completes secondary fermentation in tank prior to ageing in 100% premium French oak barriques (26% new) for a minimum of 12 months followed by 18 months of maturation in a climate-controlled cellar.

Cellaring:

Enjoy now!

About Ashbrook Estate:

3rd generation winery, established by the Devitt family in 1975. Only grapes handpicked and grown on the Estate are used and all processing, winemaking, bottling and packaging are closely controlled using the Estate's own state of the art facilities. Extensive use of the sophisticated "lyre" trellising system in the vineyard maximizes flavor potential.

Margaret River Facts:

- Margaret River has Mediterranean climate with strong maritime influences surrounded three sides by the Indian and Southern Oceans.
- Signature wines of the Margaret River are Semillon Sauvignon Blanc blends, Chardonnay and Cabernet Sauvignon.