



WILLOW BRIDGE
ESTATE

FERGUSON VALLEY

BOOKENDS *Fumé* 2014

Sauvignon Blanc Semillon

Estate grown vines planted in 1998 in the spectacular hillside vineyard of the Ferguson Valley in the Geographe wine region provides the fruit for the Bookends, so named as the Forest Sauvignon Blanc and Semillon blocks metaphorically stand at each end of the vineyard.

Soil is typically a deep layer of ironstone gravelly loam over red and yellow friable clay with slight westerly aspects at elevations of 220 to 250m above sea level.

Barrel fermenting and maturing Sauvignon Blanc and Semillon in oak enhances the aromatic profile of the varieties, however just as importantly it adds an intrinsic layer of texture and mouthfeel which provides depth and intrigue. A style we enjoy making as much as we like drinking.

Winemaking

Variety

Sauvignon Blanc 49%, Semillon 39%,
Chenin Blanc 7%, Viognier 5%

Region

Geographe 100%

Alcohol

12.9%

PH

3.22

Total Acidity

6.6 grams per litre

Fermentation

Harvested, crushed and pressed, the cold juice is briefly allowed to settle prior to onset of Fermentation and then moved to aged french oak barriques. Temperature in oak is allowed to peak at 22 degrees celsius, and at ferment completion the resultant wine is patiently matured in barrel for 8 months, adding layers of complexity to the palate.

Tasting Note/Flavour Profile

Lemon pith, funky tropical holiday fruits and florals, woodsmoke, seaspray and beeswax.

Fine and fresh, but with a creamy texture. The fruits and florals from the nose all come through, as do more edgy, mineral elements, all of which seems to be coated with a lovely, soft, creamy layer. A twist of citrusy acidity draws out the finish and cleanses the palate.

Cellaring

This wine will evolve over the next four years



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