



WILLOW BRIDGE
ESTATE

FERGUSON VALLEY

SOLANA 2014 Tempranillo

Estate grown from the spectacular hillside vineyard in the Ferguson Valley of the Geographe wine region, fruit is sourced from the Cameron block which was planted in 2009.

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.

Medium weight and a little exotic. Dark cherry and fruitcake characters play against savoury notes and chalky tannins - Tempranillo demands food. The winemaking is devoted to the unique characters of Tempranillo, enhancing a core of fleshy fruits able to sit comfortably within a rustic tannin framework.

Winemaking

Variety

Tempranillo 100%

Region

Geographe 100%

Alcohol

13.9%

PH

3.59

Total Acidity

5.5 grams per litre

Fermentation

Fermentation proceeds after three days cold maceration in static red fermenters. Fermentation lasts 10 days, and dependent on the fruit, some post ferment maceration is allowed.

Maturation in oak for up to 16 months builds a satisfying mellow texture and flavour component to the wine. Aged oak is favoured for maturation to allow varietal expression to shine through.

Tasting Note/Flavour Profile

Lifted aromatics of Satsuma plum, dark cherry and mulberry.

Sweet purple fruits over a savoury and rustic core. Flavours of dark satsuma plum, forest berries and dried salty herbs meandering to a chalky mineral finish.

Cellaring

Cellar confidently for up to 10 years



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