



WILLOW BRIDGE
ESTATE

FERGUSON VALLEY

Gravel Pit Shiraz

Estate grown from the spectacular hillside vineyard in the Ferguson Valley of the Geographe wine region, fruit is sourced predominately from the Gravel Pit block which was planted in 1998.

As the name suggests, the vineyard block had been used previously to excavate gravel to construct the roads within the hills of the Ferguson Valley. Soil is typically a deep layer of ironstone gravelly loam.

A style which exudes vibrancy, juicy and spicy character, matched to a full flavoured and complex palate.

Fermented in open top fermenters, hand plunged twice daily at temperatures averaging 28 degrees. Winemaking encourages deep and dense structures, but with spice and minerality.

Winemaking

Variety	Shiraz 100%
Region	Geographe 100%
Alcohol	14.1%
PH	3.45
Total Acidity	6.5 grams per litre
Fermentation	Fermentation proceeds after three days cold maceration in static red fermenters. Fermentation last 10 days, and post ferment maceration is managed to further build tannin structure. Maturation in oak for up to 16 months, typically 30% new French, builds complexity and texture.

Tasting Note/Flavour Profile

Loads of enticing blueberry and dark plums with hints of vanilla and spice with cedar oak hints.

A seamless profile of rich dark plums, mixed berry fruits, licorice and toasty oak. The texture is slippery and dense, perfectly matched by fine tannins.

Cellaring

Further development will occur in the cellar for up to 12 years



2015 vintage is dedicated to our late

Senior Winemaker,

Simon Burnell

www.willowbridge.com.au

WILLOW BRIDGE ESTATE