



WILLOW BRIDGE  
ESTATE

FERGUSON VALLEY

# 2015 SOLANA 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	3.51
Total Acidity	6.0 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

Hints of toasted oak nestled within aromas of ripe plums and fresh blueberries.

Mouthcoating and dense blue fruits framed by the imperious Tempranillo tannins that hold the fruit of the palate in a tight, rigid rustic framework. Savoury and long.

## Cellaring

Cellar confidently for up to 10 years

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