



WILLOW BRIDGE  
ESTATE

FERGUSON VALLEY

# 2016 Maris Sol Chardonnay



Winemakers are always fidgeting around in the cellar with small and often quite unique batches of wines, mostly as trials to see what is possible in our portfolio wines.

Commonly, the winemaker will tuck them into the back of the winery with no one aware! The Maris Sol label is a format in which we can bottle very small parcels that have to fit the criteria of being both unique and interesting. The more obscure....the better!

The Maris Sol chardonnay is sourced from two blocks on the estate, from two separate clones. 60% Clone 76, originating from Saône-et-Loire, prized for floral character, finesse, tightness and great longevity.

The balance is Gin Gin clone, known for its low yielding behaviour, hen and chicken berries, great depth and concentration of flavour.

## Winemaking

<b>Variety</b>	Chardonnay 100%
<b>Region</b>	Geographe 100%
<b>Alcohol</b>	13.3%
<b>PH</b>	3.2
<b>Total Acidity</b>	7.7 grams per litre
<b>Fermentation</b>	100% barrel ferment in new and one year old french barriques. Temperature in oak is allowed to peak at 22 degrees celsius, and malo-lactic fermentation was discouraged.

## Tasting Note/Flavour Profile

Flint, citrus trees in flower, biscuit dough, gently toasted pine nuts, crushed sea shell...a complex tapestry of aromatics.

Sweeping the palate with concentration, texture and a feeling of completeness. Mouthwatering and pure.

## Cellaring

A long time.

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