



WILLOW BRIDGE
ESTATE

FERGUSON VALLEY

2017 Blanc De Blancs *Sparkling Chardonnay*



Estate grown from the spectacular hillside vineyard in the Ferguson Valley of the Geographe wine region, fruit is primarily sourced from our Clone 95 blocks which were grafted in recent seasons.

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

The making of our blanc de blanc relies on building a core of fresh crisp fruit with layers of intrigue.

The components of complexity are enhanced by 100% barrel fermentation, yeast lees retainment and a guided Malo lactic fermentation.

Winemaking

Variety	Chardonnay 100%
Region	Geographe 100%
Alcohol	12.3%
PH	3.05
Total Acidity	8.5 grams per litre

Fermentation

Fresh but slightly cloudy juice is fermented in mature french oak with a cultured yeast. Some of the oak is also inoculated for Malo lactic fermentation. Temperature is allowed to peak at 22 degrees celsius, but thereafter maintained at cooler cellar temperatures to mature. Following some age on lees the wine is allowed a secondary fermentation to provide the sparkle, prior to dosage and release.

Tasting Note/Flavour Profile

Light bread crust and grilled almond sit atop lifted citrus zest.

A persistent bead in the glass, a full and supple mid palate with layers upon a racy and refreshing palate lined with lime and lemon, with yeasty complexity.

Cellaring

A delightful fresh drinking Sparkling to enjoy now or allow to gain a little extra toasty bottle age with time.

www.willowbridge.com.au

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