

WILLOW BRIDGE — ESTATE —

2017 Bookends Fumé Sauvignon Blanc Semillon

Estate grown vines planted in 1998 in the spectacular hillside vineyard of the Ferguson Valley in the Geographe wine region provides the fruit for the Bookends, so named as the Forest Sauvignon Blanc and Semillon blocks metaphorically stand at each end of the vineyard.

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.

Barrel fermenting and maturing Sauvignon Blanc and Semillon in oak enhances the aromatic profile of the varieties, however just as importantly it adds an intrinsic layer of texture and mouthfeel which provides depth and intrigue.



Winemaking

Variety

Sauvignon Blanc 60%, Semillon 40%

Region

Geographe 100%

Alcohol

12.4%

PH

3.27

Total Acidity

6.0 grams per litre

Fermentation

Harvested cold, crushed and pressed, the juice is allowed to settle naturally prior to onset of Fermentation in barrels, 35% new french oak. Temperature in oak is allowed to peak at 22 degrees celsius, and at ferment completion the resultant wine is matured in barrel for 2 months, prior to an early bottling.

Tasting Note/Flavour Profile

Fresh aromatics of cut lime and gooseberry, preserved lemon and fresh thyme.

Cleansing textural components of oak and lees maturation with flavoursome citrus fruit and edgy mineral elements.

Cellaring

Will evolve over the next 4 to 6 years.

