

WILLOW BRIDGE

— ESTATE —

2017 CHARDONNAY

Estate grown from the spectacular hillside vineyard in the Ferguson Valley of the Geographe wine region, fruit is sourced from our Henty and Cotterill blocks planted to the Mendoza or Gin Gin clone in 1998.

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.

The Dragonfly Chardonnay is designed to capture the essence of this noble variety in its pure form. Vibrant and refreshing in style, it highlights the classic white-fleshed stone fruit and almond blossom characters of the variety, combined with the texture, complexity and depth of flavour achieved from the better vineyard sites of the southwest.



WINEMAKING

Variety	Chardonnay 100%
Region	Geographe 100%
Alcohol	13.3%
PH	3.53
Total Acidity	5.4 grams per litre
Fermentation	70% of the wine was naturally fermented in pre-loved French oak barriques to build complexity through barrel fermentation, whilst the balance was fermented in tank, retaining freshness and bright fruit aromatics. Temperature in oak is allowed to peak at 22 degrees celsius, whilst tank fermentation is maintained at less than 15 degrees Celsius.

TASTING NOTE/FLAVOUR PROFILE

Striking aromatics of white peach, citrus flowers and almond meal complement oak spice.

Medium bodied, soft, appealing palate, fresh and textural with flavours of nectarine, lime and grapefruit.

CELLARING

A wine that looks delightfully fresh and tasty with youth whilst will develop some complexing character with up to three years in the bottle.

