

WILLOW BRIDGE

— ESTATE —

2017 SAUVIGNON BLANC SEMILLON

Estate grown from the spectacular hillside vineyard in the Ferguson Valley of the Geographe wine region, fruit is sourced from our Forrest and Power blocks which were planted 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 making of Dragonfly Sauvignon Blanc Semillon centres on capturing the fresh and alluring tropical and seasonal fruit flavours from the region.

Vibrant and refreshing in style, the Sauvignon Blanc is aromatic and crisp whilst the Semillon adds an extra dimension to the wine and depth to the palate.



WINEMAKING

Variety

Sauvignon Blanc 81%, Semillon 19%

Region

Geographe 100%

Alcohol

12.3%

PH

3.2

Total Acidity

6.4 grams per litre

Fermentation

Fresh, clear juice is fermented in tank to retain pristine fruit aromas and palate delicacy with cultured yeast. Temperature is allowed to peak at 16 degrees celsius, but thereafter maintained at less than 15 degrees celsius.

TASTING NOTE/FLAVOUR PROFILE

Appealing passionfruit, fresh kiwi fruit and citrus, with moderate herbaceous notes.

Crisp and refreshing palate of lime zest and bright summer fruits, delicately balanced and a long fine finish.

CELLARING

Fresh, clean, zippy and tangy, the wine should be enjoyed in it's youth.

