

# WILLOW BRIDGE

— ESTATE —

## *2018 Blanc De Blancs*

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.

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 Malolactic fermentation.



### **Winemaking**

<b>Variety</b>	Chardonnay 100%
<b>Region</b>	Geographe 100%
<b>Alcohol</b>	12.1%
<b>PH</b>	3.08
<b>Total Acidity</b>	8.1 grams per litre
<b>Fermentation</b>	Fresh but slightly cloudy juice is fermented in mature french oak with a cultured yeast. Some of the oak is also inoculated for Malolactic fermentation. Temperature is allowed to peak at 22 degrees celsius, but thereafter maintained at cooler cellar temperatures to mature. Following 12 months maturation on lees the wine is allowed a secondary fermentation to provide the sparkle, prior to dosage and release.

### **Tasting Note/Flavour Profile**

Toasted almond, nougat and baked bread notes with a lifted citrus zest

A precise palate of harmonious oak teamed with grapefruit pith and white fleshed fruit. Long , textural and clean.

### **Cellaring**

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

