

WILLOW BRIDGE — ESTATE —

2019 Gravel Pit Shiraz

Estate grown from the spectacular hillside vineyard in the Ferguson Valley of the Geographe wine region, fruit is sourced predominately from the Gravel Pit block which was planted in 1998. As the name suggests, the vineyard block had been used previously to excavate gravel to construct the roads within the hills of the Ferguson Valley. Soil is typically a deep layer of ironstone gravelly loam.

A style which exudes vibrancy, juicy and spicy character, matched to a full flavoured and complex palate.

Fermented in open top fermenters, hand plunged twice daily at temperatures averaging 28 degrees. Winemaking encourages deep and dense structures, but with spice and minerality.



Winemaking

Variety	Shiraz 100%
Region	Geographe 100%
Alcohol	14%
PH	3.56
Total Acidity	6.8 grams per litre

Fermentation

Crushed cool to fermenters to static fermenters for eight days, peak temperature 28 degrees Celsius. 100% barrel matured in new and older french hogsheads.

Tasting Note/Flavour Profile

Perfume of spice, star anise, blackberry and raspberry, pure and striking. Opulent and mouth filling black satsuma plum and dark plums supported by fine, long silky tannins.

Cellaring

Up to 20 years.

