

WILLOW BRIDGE

— ESTATE —

2020 Dragonfly 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 easterly 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 technique adds texture and complexity to the depth of flavour.



Winemaking

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| Variety | Sauvignon Blanc 79%, Semillon 21% |
| Region | Geographe 100% |
| Alcohol | 13.7% |
| PH | 3.17 |
| Total Acidity | 6.5 grams per litre |
| Fermentation | Fresh, clear juice is fermented in tank to retain pristine fruit aromas and palate delicacy with a variety of cultured yeast. Temperature is allowed to peak at 16 degrees celsius, but thereafter maintained at less than 15 degrees celsius. |

Tasting Note/Flavour Profile

Generous passionfruit and juicy summer fruits with a cooling creamy texture and a long chalky mineral finish.

A Western Australian stalwart, nothing captures Summer quite like a fresh, vibrant Sauvignon Blanc Semillon. The Dragonfly is a mixture of bright fruit, energy and clear cut varietal flavours with persistence and reliability.

Cellaring

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

