WILLOW BRIDGE ESTATE



Willow Bridge Estate

2022
Dragonfly Chardonnay

AROMA

Youthful peach and cream, yet with underlying complexities of grilled almonds and light vanillan oak.

PALATE

A layered palate, small amount of barrel fermentation sitting tightly with grapefruit and pear. Modern and refreshing.

VINIFICATION

Gentle machine harvested and pressed for barrel fermentation in 10% new French oak and balance in mature barriques to build texture and complexity. Temperature in oak is allowed to peak at 22 degrees celsius, with gentle lees stirring as required.

TECHNICAL ANALYSIS

pH: 3.39
Acidity: 6.5 g/L

CELLARING

A wine that looks delightfully fresh and tasty with youth will develop some complexing character with up to 3 years in the bottle.

REGION

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.

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