

willow bridge estate

2022
G1-10 Chardonnay

AROMA

Aromatic nashi pear, lemon and white scented flowers with a fragrant light toast.

PALATE

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

VINIFICATION

A combination of hand picked, whole bunch pressed and machine harvested fruit, allowed to proceed directly to ferment with wild and cultured yeast in French oak barriques. After fermentation, the wine is assessed for fruit purity and lees complexity, and winemaking is then tailor made on a barrel by barrel basis, with each having its own identity.

TECHNICAL ANALYSIS

pH: 3.22
Acidity: 7.7 g/L

VINTAGE

The season for the Geographe wine region was cool and dry. The five months until the end of January had yielded little rain, about 70mm less than the same period last year The cooler weather also disrupted flowering and fruit set resulting in much smaller bunch sizes and high incidence of hen and chicken, especially in Chardonnay. The January 2019 average temperature of 21.3 was two degrees Celsius lower than the 23.3 of 2016. Ideal weather for stunning white wines.

willowbridge.com.au

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