WILLOW BRIDGE ESTATE

Willow Bridge Estate

2022
Dragonfly Sauvignon Blanc Semillon



AROMA

A wine of pure and intense varietal character, lifted passionfruit and freshly squeezed lime. Delicious fresh tropical fruits, kiwi fruit and pomegranate.

PALATE

Seamless and running the length of the palate, with snap peas giving a lively edge. 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.

VINIFICATION

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.

WINE ANALYSIS

pH: 3.12
Acidity: 7.8 g/L

VINTAGE

An unconventional vintage, 2021 was challenging. A cooler lead up into the season, especially compared to previous vintages, meant bigger canopies and a later start. Yields however were low and became a blessing in disguise as 200mm of rain fell across 80 days during peak grape ripening. A late season rain event caused by cyclone activity in early April spelt the end of vintage as winemakers scurried to get remaining grapes into the winery.

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red white