

willow bridge estate

2022
gravel pit shiraz

AROMA

Perfume of spice, star anise, blackberry and raspberry, pure and striking.

PALATE

Opulent and mouthfilling black satsuma plum and dark plums supported by fine, long silky tannins.

VINIFICATION

Crushed cool to static fermenters for eight days, peak temperature 28 degrees Celsius.

MATURATION

100% barrel matured in new and older french hogsheads.

CELLARING

Up to 20 years.

REGION

Estate grown from spectacular hillside vineyard in the Ferguson Valley of the Geographe wine region, fruit is sourced predominantly 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 contruct the roads within the hills of the Ferguson Valley. Soil is typically a deep layer of ironstone gravelly loam.

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