WILLOW BRIDGE ESTATE

2023 Bookends Fumé Sauvignon Blanc Semillon

Estate grown vines planted in 1998 in the spectacular hillside vineyard of the Ferguson Valley in the Geographe wine region provides the fruit for the Bookends, so named as the Forest Sauvignon Blanc and Semillon blocks metaphorically stand at each end of the vineyard.

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.

Barrel fermenting and maturing Sauvignon Blanc and Semillon in oak enhances the aromatic profile of the varieties, however just as importantly it adds an intrinsic layer of texture and mouthfeel which provides depth and intrigue.



Winemaking

Variety	Sauvignon Blanc 67%, Semillon 33%
Region	Geographe 100%
Alcohol	13.0%
PH	3.17
Total Acidity	7.4 grams per litre
Fermentation	Harvested cold, crushed and pressed, the juice is allowed to settle naturally prior to onset of Fermentation in barrels, 35% new French oak. Temperature in oak is allowed to peak at 22 degrees celsius, and at ferment completion the resultant wine is matured in barrel for 2 months, prior to an early bottling.

Tasting Note/Flavour Profile

Complex amalgam of lime zest and grapefruit with gentle nuances of French Oak.

Full bodied blend, pithy citrus fruit and grilled nuts to the fore, textural and long with a long zesty finish.

Cellaring

Will evolve over the next 4 to 6 years.

ESTABLISHED 1996 WB E FAMILY OWNED