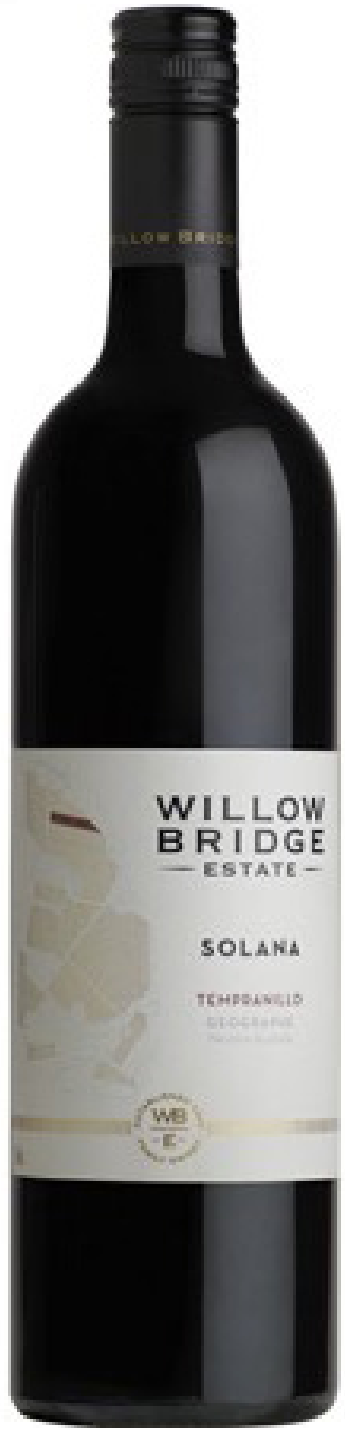
WILLOW BRIDGE ESTATE



Willow Bridge Estate

2021
Solana Tempranillo

APPEARANCE

Dense crimson colour.

AROMA

Aromatics of rose hip, licorice and black jube on the nose.

PALATE

Blueberry fruits with dark plums on the palate. Powerful, long and lingering, loads of plum and dark berry fruits sitting neatly with savoury tannin and licks of vanilla.

VINIFICATION

Crushed cool to static fermenters for eight days, peak temperature 28 degrees Celsius. 100% barrel matured in new and older French puncheons and hogsheads.

VINTAGE

A season in which we have had our hottest December days ever, our warmest nights since 2012 and our driest December since 2008. Despite these conditions being thought of as less than ideal, we could not be happier with the overall quality of the wines from the vintage. All this occurred in tandem with the absence of our two nemeses, bushfires and birds! We did though experience a low yielding crop.

REGION

Estate grown from the spectacular hillside vineyard in the Ferguson Valley of the Geographe wine region, fruit is sourced from the Cameron block which was planted in 2009. 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.

willowbridge.com.au/

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red white