

WILLOW BRIDGE — ESTATE —

2023 Dragonfly Sauvignon Blanc Semillon

Estate grown from the spectacular hillside vineyard in the Ferguson Valley of the Geographe wine region, fruit is sourced from our Forrest and Power blocks which were planted in 1998.

Soil is typically a deep layer of ironstone gravelly loam over red and yellow friable clay with slight easterly aspects at elevations of 220 to 250m above sea level.

The making of Dragonfly Sauvignon Blanc Semillon centres on capturing the fresh and alluring tropical and seasonal fruit flavours from the region.

Vibrant and refreshing in style, the Sauvignon Blanc is aromatic and crisp whilst the Semillon adds an extra dimension to the wine and depth to the palate. Winemaking technique adds texture and complexity to the depth of flavour.

Winemaking

Variety	Sauvignon Blanc 85%, Semillon 15%
Region	Geographe 100%
Alcohol	12.8%
PH	3.22
Total Acidity	6.2 grams per litre
Fermentation	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,

Tasting Note/Flavour Profile

2022 saw an average rainfall season with a cooler growing season and moderate late summer temperatures. Quality is high with the whites retaining a lot of acidity, one of the main criteria dictating timing of harvest.

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.

Cellaring Fresh, clean, zippy and tangy, the wine should be enjoyed in it's youth.

