



MARGARET RIVER • WA



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MYSTIC SPRING

SEMILLON SAUVIGNON BLANC

MARGARET RIVER | 2023

COLOUR Pale straw, with a subtle green tinge

NOSE Lifted limey nose with spice, tropical fruits, and delicate esters.

PALATE Fine, tight, and crisp with a lovely lingering brine-like minerality. The mid-palate is soft and generous, with sweetness, a touch of spritz, and a clean, refreshing, and lingering finish.

WINEMAKING This wine is sourced principally from the Wills Domain vineyard in Yallingup, with 16% coming from a southern Margaret River vineyard, which introduced some finer and more mineral fruit flavours. Picked in the cool of the morning and gently destemmed and pressed before being cold settled for three days. Once clear, the juices were racked and inoculated with Zymaflore X5, a cultured dried yeast, and fermented gently at 13–14 °C for two weeks. Once dry, the wine was racked off gross lees and left on light, fluffy lees before being fined, stabilised, filtered, and bottled.

FOOD PAIRING Choose from seafood, niçoise salad, or oysters.

VINTAGE NOTES Winter was drier and colder than normal, resulting in a later budburst and veraison up to three weeks later than average. February was dry without any extreme temperatures and was ideal for gentle, slow ripening. Disease pressure was low, and minimal Marri tree blossoms meant that bird netting was essential to avoid bird damage. Overall, it was an outstanding vintage in Margaret River.

QUICK NOTES:

VINTAGE: 2023

WINEMAKER: Richard Rowe

GRAPE VARIETY: Semillon 81%, Sauvignon Blanc 19%

BOTTLED: August 2023

GROWING AREA:
Margaret River, WA

ALC: 12.6%

STANDARD DRINKS: 7.7

CELLAR POTENTIAL:
Optimum 2024, Best before 2028

OAK: Nil

