



MARGARET RIVER · WA



WILLSDOMAIN.COM.AU

MYSTIC SPRING



SAUVIGNON BLANC

MARGARET RIVER | 2021

COLOUR

Very pale straw with subtle green hue.

NOSE

Aromatic with lifted tropical fruits and gooseberry.

PALATE

juicy with terrific concentration of tropical fruits which linger on the palate. The palate is seamless with a fresh zesty acidity.

WINEMAKING

This fruit was sourced from the Wills Domain Yallingup Estate vineyard in Yallingup and the Warner Glen vineyard south of Witchcliffe. The fruit was machine picked in the cold early morning to preserve the delicate varietal aromatics of Sauvignon blanc, then gently destemmed and pressed. Following settling the fruit was racked and inoculated with a cultured yeast strain QA 23.

FOOD PAIRING

Choose from seafood, nicoise salad or oysters

VINTAGE NOTES

The 2021 growing season was ideal up until veraison, with various rain events and periods of humidity during the summer months which created a number of viticultural challenges. We were fortunate not to have experienced any disease pressure and picked all our blocks at optimum ripeness. Bird pressure was also minimal. The highlights from 2021 have been the floral whites, Chardonnay and Rose, with the reds in general being at the elegant end of the spectrum with delicate flavours and pretty colours.

QUICK NOTES:

VINTAGE: 2021

WINEMAKER:

Richard Rowe

GRAPE VARIETY:

100% Sauvignon Blanc

BOTTLED: July 2021

GROWING AREA:

Margaret River, WA

ALC: 12.6%

TITRATABLE ACIDITY:
6.98g/l

PH: 3.19

CELLAR POTENTIAL: Best
Before 2025

OAK: n/a

