



MARGARET RIVER · WA



WILLSDOMAIN.COM.AU

MYSTIC SPRING

SAUVIGNON BLANC

MARGARET RIVER | 2023



COLOUR Pale straw, with a lovely green tinge

NOSE Lifted notes of passionfruit melons and tropical fruits, with some subtle herbaceous flavours.

PALATE Generous and soft with flavours of granny smith apples and limes. The palate is fine and tight with fresh mid-palate fruit sweetness, a touch of spritz, and a clean refreshing lingering finish.

WINEMAKING This wine is sourced principally from the Wills Domain vineyard in Yallingup, with 33% coming from a southern Margaret River vineyard which introduces some tropical fruit and heightened elegance to the palate. 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 fined, stabilised, filtered, and bottled.

FOOD PAIRING Lemon braised chicken. The acidity and taste of lemon perfectly complement the citrus flavours of Sauvignon Blanc.

VINTAGE NOTES Despite some of the challenging weather conditions experienced on the east coast of Australia, 2023 has been outstanding in Margaret River. Winter was drier and colder than normal, resulting in a later budburst, and veraison up to three weeks later than normal. February was dry without any extreme temperatures and was ideal for gentle slow ripening. Disease pressure was low and minimal Marri tree blossom meant that bird netting was essential to avoid bird damage. Overall an outstanding vintage.

QUICK NOTES:

VINTAGE: 2023

WINEMAKER: Richard Rowe

GRAPE VARIETY: Sauvignon Blanc 87%, Semillon 13%

BOTTLED: August 2023

GROWING AREA: Margaret River, WA

ALC: 12.8%

STANDARD DRINKS: 7.7

CELLAR POTENTIAL: Optimum 2024, Best before 2028

OAK: Nil

