



MARGARET RIVER • WA



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MYSTIC SPRING

SAUVIGNON BLANC

MARGARET RIVER | 2024

COLOUR Pale straw, with a lovely green tinge

NOSE The nose is pungent and fresh, with lifted notes of tropical fruits and passionfruit, creating a vibrant and aromatic bouquet.

PALATE On the palate, this Sauvignon Blanc is rich, ripe, and generous. It offers subtle tropical flavours complemented by hints of citrus and pears. The wine is well-structured, with bright acidity and an attractive lingering finish, making it a balanced and enjoyable expression of the variety.

WINEMAKING This wine is sourced principally from the Wilyabrup sub-region of the Margaret River, with 18% of the Sauvignon Blanc from a vineyard in Karridale, which introduces some tropical fruit and heightened elegance to the palate. Hand-picked in the cool of the morning, it was gently destemmed and pressed before being cold-set for three days. Once clear, the juices were racked and inoculated, then 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, stabilized, filtered, and bottled.

FOOD PAIRING Abrolhos Island scallop crudo with pink grapefruit and fennel

VINTAGE NOTES The wet and cool winter of 2023 was followed by a very warm and dry spring, resulting in a very early harvest. Above-average temperatures and no rainfall provided ideal grape-growing conditions, leading to an early bud burst, early flowering, and good berry set. These consistently above-average temperatures also led to early veraison. In these dry conditions, disease pressure was very low, and the abundant, unprecedented prolonged Marri blossom kept bird pressure to a minimum. A critical feature of this season was managing canopy health, which was important to ensure timely and judicious water applications. Overall, all varieties achieved optimum ripeness and flavour much earlier than normal, with flavour intensity being more pronounced. Despite the very warm and dry conditions, 2024 has produced some outstanding wines.

QUICK NOTES:

VINTAGE: 2024

WINEMAKER: Richard Rowe

GRAPE VARIETY: Sauvignon Blanc 93.3%, Semillon 6.7%

BOTTLED: July 2024

GROWING AREA: Margaret River, WA

ALC: 12.6%

STANDARD DRINKS: 7.5

CELLAR POTENTIAL: Optimum 2024, Best before 2028

OAK: Nil

