

Fraser Gallop

ESTATE

MARGARET RIVER

2017 PALLADIAN CHARDONNAY



Varietal: 100% Chardonnay

Tasting note: A slightly richer more intensely flavoured Chardonnay than its sibling the Parterre Chardonnay. Exquisitely expressive floral perfume, honeysuckle, mango flowers, limes, brioche and toast. The wine rides the line of lean but not mean. Sublime to drink with freshness and vitality. White peach, nougat, limes and intensity to burn.

Alcohol: 13.0%

pH: 3.15

Total Acidity: 8.1gm/L

Residual Sugar: 3.5gm/L

Harvest Date: 1st March, 2017

Oak: 9 months in 500L Burgundian Special Toast Puncheons.

Bottling Date: 18th December, 2017

Cellaring Potential: Should develop further complexity with 5-7 years careful cellaring.

This marks the very first vintage of Palladian Chardonnay for Fraser Gallop Estate after many years of experimentation in the vineyard and winery. The main aim was to make a wine distinctly different from the Parterre style with more layers of complexity from solids and more toast in the oak only using larger format barrels.

2017 VINTAGE

A colder, longer and wetter winter in 2016 delayed the budburst by 3-4 weeks which had the effect of delaying flowering and missing the usual wind and hail conditions in Spring. This was the vintage where quantity and quality appeared, Those that saw the early warning signs that this was going to be a long vintage, got cracking with canopy management practices early; to open up the canopies and provide more exposure and airflow, were rewarded later in the season with perfectly ripened grapes

It has an incredibly pure, intense and long palate, grapefruit & white peach locked in an eternal embrace.

**James Halliday, 98/100,
The Weekend Australian, January 2019**

A beautiful, very refined and complex wine. The bouquet shows low-level sulphides, smoky oak aromas and rich fruit. The palate is delicate, tight and fine, with terrific intensity, line and length. A top chardonnay.

Huon Hooke, 97/100, The Real Review 2018

Pairs well with a variety of foods especially shellfish such as scallops and crab. Pairs nicely with Goat's or Gruyere cheese.
