

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.

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.