

Fraser Gallop

ESTATE

MARGARET RIVER

2017 Parterre Chardonnay



Varieties: 100% Chardonnay

Tasting note: Predominantly citrus, with undertones of lemon and lime. A crisp acid bite and a sense of nougat milk to round it out. A lovely understated creaminess from the lightly toasted oak and yeast lees. Slender, precise and fine.

Alcohol: 13.0%

pH: 3.12

Total Acidity: 8.5g/L

Residual Sugar: 3.0g/L

Harvest Date: 26th February – 2 March, 2017

Oak: 50% French Oak Puncheons, 50% French barriques of which 1/3 new oak.

Bottling Date: 18th December, 2017

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

Gold Medal Winner, Langton's James Halliday Chardonnay Challenge 2018

Gold Medal Winner, Six Nations Wine Challenge 2018

"This a first class Margaret River Chardonnay with a proven track record. White peach, grapefruit and a carefully managed French oak dressing form an immaculate."

James Halliday, 96pts, Wine Companion 2019

"The youthfully subtle bouquet has elements of cashew, almond. Honey and butter while the palate is lively with mouth-watering acidity and is tense, refreshing and invigorating. A fine, modern Chardonnay."

Drink now to nine years.

Pair with buttery grilled crayfish tails.

Huon Hooke, 94pts, The Real Review 2018
