

Fraser Gallop

ESTATE

MARGARET RIVER

2018 ICE PRESSED CHARDONNAY



Varieties: 100% Chardonnay

Tasting note: Vibrant straw yellow green colour in the glass, this wine has an array of aromas; banana bread, honeycomb and apricot nectar, marzipan and almond paste quite a heady mix! This wine is richer than it's predecessors and more intensely flavoured and still has a whip of lime sorbet acidity to nicely balance the high sugar content of the wine. It is concentrated and slippery with a viscous mouth coating texture with a little oak tannin to clean up the finish.

Alcohol: 12.5%

pH: 3.55

Total Acidity: 9.6gm/L

Residual Sugar: 155.6gm/L

Harvest Date: 19th February 2018

Oak: Four months in Barrel

Bottling Date: 16th July 2018

Bottle Size: 375ml

Fraser Gallop Estate is the founding maker of this dessert style of wine in Western Australia since 2013. We have been using the same techniques in the winery as they do in Canada Ice Wine is traditionally made from grapes frozen naturally on the vine. We couldn't hope that the grapes would freeze during our warm winters but froze the whole bunch Chardonnay grapes in a commercial freezer before pressing.

2018 VINTAGE

A good amount of rainfall over winter set up the soil moistures and filled the dams full for the forthcoming vintage. The temperatures during Spring were right bang in the middle of our decade averages and the benign weather over Spring was ideal for flowering, so crop set was high for the second year in a row. The Red Gum blossom was the best we've ever seen so the Silvereye bird damage was the least we've seen! Overall during the ripening period for grapes the average over Jan-April were lower temperatures than average with no noticeable heat spikes making for grapes with lovely fragrance, higher acidities and higher sugar levels than normal.

The grapes were frozen for five days then whole-bunch pressed, the skins and ice discarded, the juice cold settled for another five days, then transferred to barrel for a slow fermentation with 155.6g/l residual sugar retained before fermentation was stopped.

James Halliday, 95/100, The Weekend Australian, January 2019

The wine shows a purity of fruit flavours often missing in other dessert wine styles, the fruit aromas and flavours are not clouded by other factors such as raisins, botrytis or other molds which can be desirable in those styles, however the purity of fruit and crisp acidity sets this wine apart from the others giving it a clean juicy finish.
