

Fraser Gallop

ESTATE
MARGARET RIVER

2018 PARTERRE CHARDONNAY



Varieties: 100% Chardonnay

Tasting note: Glowing straw green colour. Pure aromas of sweet lime, pear and grapefruit with vanilla cream and spice notes.
The composition of fruit and acidity is picture perfect with amazing vitality and freshness.

Alcohol: 13.5%

pH: 3.18

Total Acidity: 8.4g/L

Residual Sugar: 3.3g/L

Harvest Date: 11th February – 14th February, 2018

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

Bottling Date: 18th December, 2018

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

"A fresh fruit-driven bouquet introduces a palate that flows without interruption to the finish and aftertaste."

James Halliday, 96pts

"Very light-yellow hue with a shy, restrained, faintly nutty aroma, which seems a little muffled or unready. The palate is intense and fine, restrained and a tad unready. It's still emerging but has intensity and very attractive flavour. Long, lingering finish with frisky acidity and real tension. A ripping chardonnay and great value at the price."

Huon Hooke, 95pts

"Lots of praline and cooked-apple aromas and flavors, as well as citrus and lemon-grass undertones. Full-bodied, vivid and lively. Goes on and on. Drink now."

James Suckling, 93pts

"The wine is shy, restrained and a little closed, but shows much to get excited about. The aromas are nutty and the palate intense and refined, the flavours long and highly appealing, with fresh acidity. It finishes with tension and leaves the mouth refreshed."

Gourmet Traveler, August/September 2019 issue, 95/100
