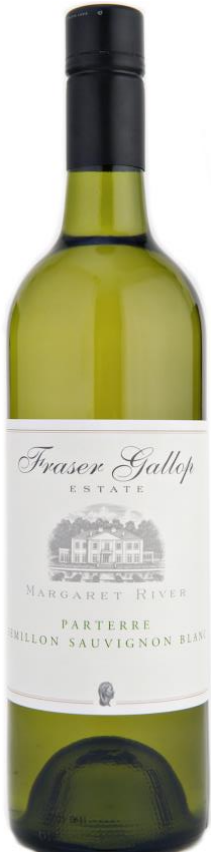


Fraser Gallop

ESTATE

MARGARET RIVER

2018 Parterre Semillon Sauvignon Blanc



Varieties: 54% Semillon, 46% Sauvignon Blanc

Tasting note: Luminescent pale straw green colour in the glass. A lovely bouquet of lychee, cumquats and lime with some vanilla thrown in too! Very textural wine full bodied even with lime and lemon meringue pie flavours on the palate. The oak is incredibly well integrated into the wine quite seamless and provides a beautifully long finish.

Alcohol: 12.7%

pH: 3.13

Total Acidity: 7.6gm/L

Residual Sugar: 0.6gm/L

Harvest Date: March 2018

Oak: 10 months in combination of new and old French barriques, French Puncheons, long skinny cigar barrels.

Bottling Date: 20th December 2018

Cellaring Potential: Drinks beautifully on release but will cellar for 10 years

2018 VINTAGE

A good amount of rainfall over winter (May – September) set up the soil moistures and filled the dams full for the upcoming 2018 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 February temperatures were among the coolest, but then in the first 2 weeks of March we had 5 days above 30 ° C. 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.

STYLE & FOOD PAIRING:

An often-misinterpreted style of wine and one that can be overlooked for the Chardonnay. It has the genetics to far outlast Chardonnay in the aging stakes with its zippy acidity and predominance of Semillon. This is a “Graves” style of wine inspired by styles of Pessac-Leognan in Bordeaux. These wines offer far more complexity and interest and make better food wines than the usual stainless steel tank fermented SSB blends on offer. They take Semillon Sauvignon Blanc wines to a higher plane usually reserved for fine barrel fermented Chardonnays and well worth hunting down. Suggested food: Dover Sole cooked in butter, Raviolo of Prawns, Pan-seared Scallops, mild Thai Green Curry.