

# Fraser Gallop

## ESTATE MARGARET RIVER

### 2019 CHARDONNAY

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**Varieties:** 100% Chardonnay

**Tasting note:** A fresh and zippy Chardonnay with aromas of lemongrass and citrus fruits with hints of coconut husk. Nicely balanced flavours of green pear and vanilla cream on the palate.

**Alcohol:** 12.3%

**pH:** 3.09

**Total Acidity:** 8.5g/L

**Residual Sugar:** 3.1g/L

**Harvest Date:** 21<sup>st</sup> February – 24<sup>th</sup> February 2019

**Oak:** 4 Months in older French barriques, Puncheons & stainless steel barrels.

**Bottling Date:** 15<sup>th</sup> July 2019

**Cellaring Potential:** Drinks beautifully on release and up to 5 years.

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The Estate Chardonnay is distinctly different from the Parterre in that we wish to downplay the influence of oak to let the pristine fruit flavours take the main stage. Older barrels and stainless barrels were used to help spread lees contact to give the wine more texture.

The cooler ripening season resulted in slow sugar accumulation and more intense flavour development and higher retention of natural acidity.

The whole bunch grapes were gently pressed, minimising the phenolic pickup resulting in seamless structure. The wine was prevented from going through MLF to retain fruit freshness and perfect acidity. The minimal oak handling reveals a fresh and vibrant wine with an off dry finish, perfect paired with oysters and other seafoods.

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