# *Fraser Gallop*

## E S T A T E

## M A R G A R E T   R I V E R

### 2019 PALLADIAN CHARDONNAY

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| **Varietal:** | 100% Chardonnay |
| **Tasting note:** | A richer style with more intensity of flavour than the Parterre Chardonnay. Floral lime citrus with a hint of spiced ginger biscuit. Lovely grapefruit acidity, honeydew melon and almond. The oak and lees contact have helped providing subtle hints of cinnamon spice and cashew. |
| **Alcohol:** | 12.0% |
| **pH:** | 3.08 |
| **Total Acidity:** | 9.7gm/L |
| **Residual Sugar:** | 2.8gm/L |
| **Harvest Date:** | 23rd February 2019 |
| **Oak:** | 9 Months in 500Litre French Burgundian Special toast puncheons. |
| **Bottling Date:** | 18th December 2019 |
| **Cellaring Potential:** | Should develop further complexity with 10-12 years careful cellaring. |

## The Wine

This marks the third vintage of our Palladian Chardonnay after many years of trials and experimentation. The hand harvested fruit from this slightly cooler season shows slower sugar accumulation with higher retention of natural acidity. Fermentation was initiated by indigenous yeasts found naturally in the vineyard. We again used new 500L Burgundian Special Toast Puncheons with temperatures kept below 20°C during fermentation to retain primary fruit characters. Barrel stirring weekly for 1 month has resulted in a creamy mouthfeel to compliment the linear acid structure of the wine.

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*" Looks like 2019 is a very good vintage for Margaret River Chardonnay. Lime, green apple, a little struck match, cinnamon and almond brioche. Its lean, very crunchy and tight. It finishes very long with razor sharp lemony focus. It's somewhat ascetic in natures at now, but does feel like a wine of potential".*
**Gary Walsh, 95 points, The Wine Front**

*"This top-tier chardonnay has very attractive restraint, married with underlying complexity. Lemon and wet stone aromas, as well as white peach and almond notes, leading to a palate that has a very elegant yet powerful core of lemons, grapefruit and white peaches. Toasted hazelnut finish. It's all here."*

**James Suckling, 95 points**