

Fraser Gallop

ESTATE

MARGARET RIVER

2019 PARTERRE CHARDONNAY



Varieties: 100% Chardonnay

Tasting note: A wine with lots of flesh and drive. Nashi pear, white peach and flint. A lovely juiciness of fruit with grapefruit acidity and a chalky finish. An underlying creaminess from the oak and subtle malolactic characters balances the acidity nicely.

Alcohol: 12.5%

pH: 3.12

Total Acidity: 9.1 g/L

Residual Sugar: 1.4 g/L

Harvest Date: 21st - 24th February 2019

Oak: 50% French Oak Puncheons, 50% French barriques of which 1/3 new oak. 50% of the batch had malolactic fermentation.

Bottling Date: 17th December 2019

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

Winemaking Notes

Once hand harvested the fruit was transferred in small slotted bins directly to cool rooms and chilled to 8°C overnight. The bunches were gently whole bunch pressed to around 500L/tons. The chardonnay juice was then pumped to a stainless-steel tank where it was chilled and settled for 24 hours before gravity flow to French barriques and 500L puncheons, of which one third were new. Fermentation was initiated by wild yeast (indigenous yeasts found in the vineyard) the barrels were transferred to the cool room for fermentation and the temperature was kept below 20°C to retain primary fruit characters. After fermentation the barrels were stirred weekly for a month, this resulted in a creamy mouth feel to complement the linear acid structure of the wine. This vintage was unusually high in malic acid content so in order to balance the high acidity 50% of the wine was put through Malolactic fermentation. The wine spent 9 months in barrel before being blended and bottled.

“This is a very taut, punchy style with piercing aromas and flavours of lemons and yellow grapefruit, delivered in a sleekly defined shape on the palate. The length and focus are impressive”

James Suckling, 93pts
