

Fraser Gallop
E S T A T E



M A R G A R E T R I V E R
W I L Y A B R U P S U B - R E G I O N

2020 Fraser Gallop Estate Margaret River Parterre Cabernet Sauvignon

Winemaker's overview

The inspiration for the Fraser Gallop Cabernet Sauvignon style was taken from some of the great wines of Bordeaux. Practises in both the winery and vineyard reflect some of those traditionally employed in France, including the vineyard being dry-grown and cane pruned, and the use of Merlot, Petit Verdot, Cabernet Franc and Malbec as blending components in most years.

When making this wine the aim was to use a number of techniques to emphasise complexity in a single vineyard wine, to make a wine that allows the fruit to shine, complemented by premium oak while maintaining great structure and finesse. This has been done by the addition of small amounts of Petit Verdot, Merlot and Malbec, and the use of a number of different techniques during fermentation of the Cabernet Sauvignon; this makes for a more layered and seamless wine.

At Fraser Gallop we try to get things right from the beginning to minimise what we have to do later on. By having dry grown fruit we don't have to try and concentrate it in the winery, by hand picking we have selectively sorted the fruit, using cold soak techniques and whole berry fermentation and by employing gentle cap management techniques during fermentation we don't have to do any fining before bottling.

Our belief is that by doing all this we have made the best wine possible, and that it truly reflects the place in which it is grown.

Viticultural Notes

Location: Wilyabrup

Area of Red grapes: 8.75 Ha (21.6 Ha)

Heat degree days (Oct-Apr): 1601

Sunshine Hours (Oct-Apr): 1661

Sunshine hours /day: 8.1

Annual rainfall: Wilyabrup 800 mm

Growing season rain (Oct- Apr): 252mm

Temperatures (Mean Jan. Temp.): 20.2 ° C

Topography: Slight North-East slope (20 %), negligible slope (80%)
Altitude: 62 Meters
Soil: Forest Grove Gravel Duplex
Soil Parent material: Pre-Cambrian granite/gneiss and weathered Cretaceous sediments
Training of vines: Vertical Shoot Positioning
Rootstocks: None (on own roots)
Training system: Head trained vine with double canes each with 2 node replacement spurs
Vineyard layout: 2mx3m
Vine density: 1668 vines/ Ha
Yield: 5.07T/ Ha, 3.04Kg/vine.
Vineyard planted: 1998

The Cabernet Sauvignon clone planted at Fraser Gallop Estate is the well-regarded “Houghton” clone, which has out performed the commonly planted SA 126 clone in winemaker tastings by the WA Department of Agriculture and Food in December 2009. Since they were planted the vines have been dry-grown, this results in powerful, concentrated berries with a higher skin to juice ratio. Rigorous cane pruning to reduce crop levels, by our vineyard team of Mike Bolas and Sue Karls, ensure the consistency of quality from year to year.

Throughout the growing season the vines are hedged to give longer sunlight exposure to the vine and the fruit, and to increase air movement, which reduces the risk of disease. The vines are also leaf plucked in the fruiting zone on both sides of the East-West rows of the vines to give high levels of fruit exposure resulting in ripe tannins and fruit flavours. Only the Eastern side of the North –South rows were leaf plucked.

Vintage 2020

We completed a 5-week vintage 2020 on the 9th of March our earliest finish ever by 2 weeks. In most years our harvest period spans 8 weeks, so this was a short and sweet vintage to say the least!

The quality of the wines across the range is extraordinary. The conditions in the lead up to the harvest led to a small but very high-quality vintage. A Spring storm event with hail and strong winds caused considerable damage to the young canes and there was an early bud burst due to the warm dry winter. November/December was warmer than normal, and this kept the development of early ripening on track for an early vintage start. The hot dry Summer resulted in berry size way smaller than average, however there were no days over 35 °C in the 3 months leading up to harvest. The very dry January (4mm for the month) was followed by what would have been a very dry February except for a rain event of over 40mm on the 23rd of February. Overall yields are down by a third however we can say quality on the other hand is UP by a third!

The Chardonnays are sensational with vibrant acidities, immense intensity of citrus, white stone fruit and pear flavours and great balance.

The Semillon Sauvignon Blanc blends look great with more lemon -citrus notes and riper flavour profiles than we saw in 2019.

The ultra-pale Rose is looking amazing, even better than last year's and eminently drinkable.

The Ice Pressed Chardonnay is right up there with the best we've produced!

The Cabernet Sauvignon and Blends look incredible with the darkest most intense colours we've seen ever all thanks to the smallest berries we've seen. The tannin levels are high this year due to the thicker skins. The reds are looking fresh and vibrant as we didn't allow the grapes to desiccate to raisins in the hotter than normal vintage and picked them earlier to retain freshness and the wines look better for it.

These will be incredibly long-term cellaring wines that will give Bordeaux a run for its money.

Harvest Composition

Ave. Be°: 14.1

Ave. pH: 3.40

Ave.TA: 7.1

Winemaking Notes:

The handpicked fruit was destemmed before being passed through our must chiller reducing the temperature to 8 °C for cold soaking. From the must chiller the fruit went into closed-top multi-fermenters that have a one-to-one ratio of height to width, with large 800mm lids to allow plunging and pump overs at the same time. Three days later it was inoculated with a yeast strain selected for its ability to allow full expression of varietal fruit with good palate structure. This yeast also has low ethanol yield and high glycerol production contributing to a fine palate structure and natural mid palate sweetness without any residual sugar. Throughout fermentation the wines were pumped over daily using a turbo-piguer that is lowered into the tank and pumps the wine over the skins very gently but with high flow rates, at the same time the cap is plunged to ensure it fully broken up. From this point a number of techniques were employed to build complexity into the wine. One batch was pressed off skins early to complete fermentation in oak, another batch was pressed off just after fermentation, another batch was pressed off just after fermentation and another batch was left on skins for 40 days post fermentation. Each of the wines made from these different techniques contribute something unique to the wine whether it be the great fruit sweetness and integrated oak flavours from the barrel fermented portion and open ferment portion, or savoury flavours and complex full-bodied tannins from long skin contact.

Small amounts of other varieties grown on the property including, Merlot, Malbec and Petit Verdot and Cabernet Franc were fermented in open topped fermenters and hand plunged

twice daily. This 2020 Parterre Cabernet blend included all these Bordeaux varieties in the blend with the exception of Merlot.

The wines were all transferred to barrel for malolactic fermentation, all of which were French oak, with one third new from selected Bordeaux cooperages. The wines were racked once during their 19 months in barrel with topping up of barrels every 4 weeks. The wine was then racked out of barrel and blended. Following trials it was decided that fining was not required. The wine was then cross flow filtered prior to bottling.

Harvest Dates

5th March- 9th March 2020

Bottling Date

10th November 2021

Wine Blend Composition

86 % Cabernet Sauvignon
6% Petit Verdot
5 % Cabernet Franc
3% Malbec

Wine Chemical Composition

<u>pH</u>	3.42
<u>Titratable acidity:</u>	6.5gm/l
<u>Residual sugar:</u>	0.4gm/l
<u>Alcohol:</u>	14.0%

Cases made

1700 dozen

Tasting Notes

A full bodied deep ruby red wine with crimson hues
Aromas of blueberry, cherry, nutmeg spice, dusty petrichor note, dried orange peel, chocolate and cedar.
A fuller structured palate this year where elegance is still the dominant theme with some jubyness yet also feels dry and dusty. Ripe mulberry and blueberries is the predominant flavour with baking spice and fine grained graphite tannins and a long pencilly finish. A bold expression that will need time to flourish.

