

Fraser Gallop

ESTATE



MARGARET RIVER
WILYABRUP SUB-REGION

2022 Fraser Gallop Estate Parterre Chardonnay

Winemakers overview

At Fraser Gallop Estate we have made some big changes to the way we make our Chardonnays since our first Chardonnay in 2005, firstly in the vineyard we have pulled out the French Burgundy clones 95,96,277 and 76, which we felt, never really suited our climate in Margaret River. We have a warmer site climatically than Burgundy and the Gin-Gin clone has consistently outperformed the Burgundy clones mainly because of its higher acidity and later ripening and more intensity of flavours from the hen and chicken berries. So now our Chardonnay is 100% Gin-Gin clone.

We are now harvesting our grapes at slightly lower Baume than previously, and this results in a finer structured wine with less alcohol and higher acidities, this should enable the wine to be cellared for longer. It also seems to suit Gin-Gin clone grapes that need some restraint to its phenolic nature.

In the winery we have fine tuned the style, at picking we now pick into smaller slotted bins so the fruit can be cooled efficiently to 8 °C overnight without any crushing of the berries. We now whole bunch pressed directly to our shorter wider red fermenters for settling without enzyme and we no longer rack the juice but go directly to barrel, the very heavy solids stick to the floor of the tank and we get relatively clear juice with some turbidity to allow the natural yeasts some nutrients for fermentation, this makes for happier wild yeast.

And most importantly we now are in an enviable position of not having to extract every last drop out of the grapes and we now only extract around 500L / tonne of grapes, only the best free run juice makes it into our Parterre Chardonnay.

We have also started to barrel ferment in larger 500L French Oak Burgundian light Toast Puncheons which has had a huge effect in freshening up the fruit brightness in the wines. Puncheons now make up around 60% of the blend.

Vintage 2022

The 2022 vintage was set up by one of the coolest and wettest years in 2021 with 1165mm of rainfall recorded in that year. So, around Christmas time the switch was turned on it became one of the driest and warmest growing seasons in recent memory which would have been a problem for our dry grown vineyard normally however the sub-

soil moisture stayed late into the growing season feeding water to the vines deep taproots 2-3meters below the surface, as a result the vines were happy.

So, the growing season started with the warmest January since 2012 and a heat wave from the 18th -22nd January gave concern for sunburnt grapes however minimal leaf plucking was done so it was somewhat saved. Only 0.6mm rain was recorded for January.

February was the hottest since 2001 with only 10mm rain falling in the month (cf. 80mm in 2021)

In March the warm conditions continued with an Ave Max Temp of 27.1°C and very little rain until a downpour at the end of March on the 27th.

The vintage was like the 2018 in that there was very little bird damage as the Marri blossom was prolific being the main food source for the Silvereyes instead of grapes.

The dry season also meant the quality of the grapes was very clean with no disease, the only thing to worry us a little was the prevalence of bushfires, however most occurred to the East, South and North of us however never close enough to cause smoke taint in our grapes.

Keith Mugford from our neighbour Mosswood Vineyards says you would have to go back to 1983 to find a vintage with similar conditions as 2022, in that year their wines were legendary so there is high optimism for our 2022 vintage wines.

Viticultural Notes

Location: Wilyabrup

Area of Chardonnay grapes: 7.25 Ha (17.9 acres)

Heat degree days (Oct-Apr): 1601

Sunshine Hours (Oct-Apr): 1661

Sunshine hours /day: 8.1

Annual rainfall: Wilyabrup 1200 mm

Growing season rain (Oct- Apr): 150 mm

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

Topography: South- West, South facing slope

Altitude: 62 Meters

Soil: Forest Grove Gravel Duplex and Brown/Yellow loamy earth

Soil Parent material: Pre-Cambrian granite/gneiss and weathered Cretaceous sediments

Training of vines: Vertical Shoot Positioning

Clones of Chardonnay: Mendoza (Gin- Gin) 100%

Rootstocks: None (on own roots)

Training system: Head trained vine with double canes each with 2 node replacement spurs

Vineyard layout: 2mx3m

Vine density: 1647 vines/ Ha

Yield:6.77/ Ha (4.04 kg/vine)

Vineyard planted: 1998

The Chardonnay is sourced off unirrigated blocks of Mendoza clone (Gin-Gin clone) resulting in concentrated fruit and the vines are caned pruned to ensure the fruit is of the highest quality. Throughout the growing season two passes with the vine trimmer were required to ensure maximum fruit exposure. The vines were not leaf plucked this year to protect the bunches from sunburn.

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/tonne, this allowed us to only extract the juice from the fleshy interior of the berries and not the juice next to the skin, thereby minimising phenolic (tannic) pick up and resulting in a juice with exquisite seamless structure. The chardonnay juice was then pumped to a stainless-steel tank with one-to-one ratio height to width, 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. The wine spent 9 months in barrel before being blended and bottled.

Harvest Dates

17th February -22nd February 2022

Harvest Composition

<u>Ave. Be°:</u>	12.2
<u>Ave. pH:</u>	3.12
<u>Ave.TA:</u>	8.9

Bottling Date

14th December 2022

Wine Composition

100% Chardonnay

Wine Chemical Composition

<u>pH</u>	3.08
<u>Titratable acidity</u>	8.6/1
<u>Residual sugar:</u>	3.0 gm/l
<u>Alcohol:</u>	12.7 %

Tasting Notes

Appearance: Very pale straw with lime green hues

Nose: Aromas of citrus, grapefruit, lemon curd, white peach, pistachio nut.

Palate: Lively acidity with flinty river pebble dryness. Lime and lemon juice with an almond glossiness and a whisper of lactose. The wine sits nicely balanced and is quite juicy and salivating. The acidity and pH sets this up as a long-term cellaring prospect which will develop a touch of richness as it matures.

Cellaring: Should develop further complexity with 10-12 years careful cellaring.