



2023 Fraser Gallop Estate Ice Pressed Chardonnay

Winemakers overview

Fraser Gallop Estate is the founding maker of this dessert style of wine in Western Australia since 2013 we have been using the same techniques in the winery as they do in Canada and Germany where Ice Wine is traditionally made from grapes frozen naturally on the vine. In this case we couldn't hope that the grapes would freeze during our warm winters but froze the whole bunch Chardonnay grapes in a commercial freezer before pressing in our Bucher XPF 80 airbag press. The results were stunning for several reasons.

The wine shows a purity of fruit flavours often missing in other dessert wine styles, the fruit aromas and flavours are not clouded by other factors such as raisins, botrytis or other moulds which can be desirable in those styles, however the purity of fruit and crisp acidity sets this wine apart from the others giving it a clean juicy finish and is not cloying.

The grapes were able to be picked at the optimum time in pristine condition before any rots or shrivel had set in giving us a clean purity of fruit that can't be matched by leaving grapes to succumb to noble rot or by cane cut techniques which raisin the grapes and the varietal makeup of the resulting wine is hard to discern.

The use of Chardonnay in a dessert wine style is rare and fitting for a region famous for its Chardonnays.

Vintage 2023

The 2023 vintage in many ways was very similar to 2022 having been set up with a lot of rainfall in the previous year, with 1114mm falling in the whole of 2022.

A cool Spring got flowering off to a later start by a week and the cool conditions continued right into the growing season delaying harvest dates of most varieties.

The late start to flowering meant great conditions at flowering so the yields of most varieties were up on averages.

The growing season of 2023 was marked by very dry conditions with only 6mm of rain over the whole of Summer, so humidity levels very low and disease practically non-existent. Marri blossom was largely absent, so the Silvereve birds were ravenous, however 100% netting in the vineyard averted any bird damage.

If I was to say which vintage 2023 reminded me of, I would say 2010, however it was a touch cooler than 2010 with similar rainfall numbers. The Cabernet that year had larger

bunches with small berries, very similar to this year's Cabernet, however the colour intensity and tannin levels are off the charts which bodes well for long living Reds. The cooler dry growing season also benefitted the Whites with refreshing acidities, lower pH's, and moderate sugar levels, so another classic Chardonnay year.

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 1138 mm

Growing season rain (Oct- Apr): 252mm

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: 8.828T/ Ha (5.3 kg/vine)

Vineyard planted: 1998.

The Chardonnay is sourced off 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.

Winemaking Notes

Once hand harvested the fruit was transferred in small, slotted bins directly to a chiller room and chilled to -16°C over 4 nights. The bunches were gently whole bunch pressed to around 300L/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 sugar level of the whole bunch grapes coming out of the press increased to 1 ½ times the sugar found naturally in the grapes as the ice (or water) remained in the press and only the concentrated sugar solution came out into the press tray. The very sweet 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 without enzymes before gravity flow to two new French barriques, two one year old French barriques and one stainless steel barrique. Fermentation was initiated with wild yeasts and the barrels were transferred to the cool room for

fermentation and the temperature was kept below 20°C to retain primary fruit characters. The wine spent 4 months in barrel before being blended and bottled.

Harvest Date

27th February 2023

Harvest Composition as grapes

Ave. Be°: 13.2

Ave. pH: 3.20

Ave.TA: 8.5

Composition post pressing frozen.

Be: 19.0

pH: 3.31

TA: 8.1 g/L

Bottling Date

10th July 2023

Wine Blend Composition

100% Chardonnay

Wine Chemical Composition

pH 3.28

Titrateable acidity: 8.7gm/l

Residual sugar: 170 g/l

Alcohol: 11.7%

Volatile Acidity: 1.1g/L

Tasting Notes

Pale gold colour with green hues.

A wine that can either be enjoyed as an aperitif or as a dessert style. Liver Pate or Foie Gras works beautifully with this wine.

An exciting bouquet of Poached Pears, White peach, Lime cordial, Dried Pineapple and a hint of Almond and Vanilla.

A wine with perfect balance of sweetness acidity and length. It's rich and intensely flavoured however pure fruited with poached pears, dried pineapple, and dried lime peel flavours. Lime sorbet acidity keeps it from becoming cloying. Vivacious and intriguing. It's concentrated, slippery with viscosity and has oak tannins to dry and lengthen the palate.