

# Fraser Gallop

E S T A T E

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

## 2020 ICE PRESSED CHARDONNAY

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**Varieties:** 100% Chardonnay

**Tasting note:** An enticing perfume of white peach, vanilla, pears, almond paste and lemon crème brûlée. It's rich and unctuous and intense with a syrup-like texture of concentration and power. Lemon tart, Cumquat marmalade, Ginger Snap biscuits and spicy Cinnamon Oak to close.

**Alcohol:** 12.7%

**pH:** 3.46

**Total Acidity:** 10.5 g/l

**Residual Sugar:** 121.8 g/l

**Harvest Date:** 14<sup>th</sup> February 2020

**Oak:** 4 Months in New French Oak Barrels, older oak & stainless-steel barrels.

**Bottling Date:** 9<sup>th</sup> September 2020

**Bottle Size:** 375ml

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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. Ice Wine is traditionally made from grapes frozen naturally on the vine. We couldn't hope that the grapes would freeze during our warm winters but froze the whole bunch Chardonnay grapes in a commercial freezer at -16 degrees over 5 nights. The whole bunch grapes are then gently pressed to extract the fleshy interior part of the grape leaving the frozen water behind.

### Vintage 2020

We completed a 5-weeks vintage on the 9<sup>th</sup> 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 great conditions in the lead up to harvest resulted in a small but very high-quality vintage. Estate-grown and hand-harvested, the Ice Pressed Chardonnay is right up there with the best we've produced.

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