

Fraser Gallop

ESTATE

MARGARET RIVER

2020 PALLADIAN CHARDONNAY



Varietal: 100% Chardonnay

Tasting note: A slightly richer style with more intensity of flavour than the Parterre Chardonnay with just ripe pineapple, white peach, tropical lime, almond milk and biscuity toasty oak. Bright grapefruit acidity and tropical lime and creamy almond milk flavours and a little cinnamon spice with cashew richness from the oak and lees contact.

Alcohol: 12.5%

pH: 3.1

Total Acidity: 8.2 gm/L

Residual Sugar: 5.4 gm/L

Harvest Date: 6th February 2020

Oak: 9 Months in 500Litre French Burgundian Special toast puncheons.

Bottling Date: 15th December 2020

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

The Wine

This marks the third vintage of our Palladian Chardonnay after many years of trials and experimentation. The hand harvested fruit from this slightly cooler season shows slower sugar accumulation with higher retention of natural acidity. Fermentation was initiated by indigenous yeasts found naturally in the vineyard. We again used new 500L Burgundian Special Toast Puncheons with temperatures kept below 20°C during fermentation to retain primary fruit characters. Barrel stirring weekly for 1 month has resulted in a creamy mouthfeel to compliment the linear acid structure of the wine.

This steps right up the scale in terms of intensity and power with ripe lemon and pineapple fruit aromas and flavors, as well as peach and wet stone. The palate holds tight for now, and this has many layers to unfurl over the next six years.

James Suckling, 95 points

We must all follow different houses for their different styles. Here, Fraser Gallop's chardonnay style is on show: lower alcohol, pristine, crystalline fruit, shaped by fine saline acid and curving in quartz-like, delicate manner through the finish. This 2020 Palladian is the best, finest, most magical, most alluring Palladian release I have ever tried. It is off the charts.

Erin Larkin - Wine Companion, 97 points

Tight, zesty, cinnamon oak spice and almond pastry, pear and lime, plus a little struck match. It's lean, but powerful, bursts with mixed citrus and pear skin flavour, bright with firm flinty grip, and a superb long finish, all lime zest and spicy honey biscuits. Regal and refined. Margaret River Chardonnay in full flight.

Gary Walsh - The Wine Front, 96 points