

# Fraser Gallop

ESTATE

MARGARET RIVER

## 2020 Parterre Chardonnay

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**Varieties:** 100% Chardonnay

**Tasting notes:** Aromas of citrus blossom, white nectarine, lime, green apple, nougat and biscuity oak. Tight and flinty, richer in flavour than 2019. Sweet lime and a touch of nougat. Texture is gently chalky. Finish has length and crunch.

**Alcohol:** 11.8%

**pH:** 3.05

**Total Acidity:** 8.3 g/L

**Residual Sugar:** 5.9 g/L

**Harvest Date:** 2<sup>nd</sup> – 6<sup>th</sup> February 2020

**Oak:** 9 months in 50% French Oak Puncheons, 50% French barriques of which 1/3 new oak. 50% of the batch had malolactic fermentation.

**Bottling Date:** 14<sup>th</sup> December 2020

**Cellaring Potential:** Should develop further complexity with 7-9 years of careful cellaring.

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### 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. The chardonnay juice was then pumped to a stainless-steel tank 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. This vintage was unusually high in malic acid content so in order to balance the high acidity 50% of the wine was put through malolactic fermentation. The wine spent 9 months in barrel before being blended and bottled.

*This has a vividly fresh lemon and yellow-peach nose with wet stones, flint and hazelnuts. Shows intensity and freshness in the mouth with staunch acidity driving ripe peach, pineapple and green-mango flavors. Mouthwateringly intense finish. Drink over the next five years. Screw cap.*

### **James Suckling, 93pts**

*Aromas of white stone fruit, grapefruit pith, melon skin, nuts, nougat, white flowers and creamy, classy oak. The flavours are mid-weighted, focused, textured, layered and long. Nectarine, grapefruit, mealy, crunchy mineral acidity, fresh and lively. Tightly bound and a little linear at the moment, will blossom with time.*

### **The Real Review, 93 pts**

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