

# Fraser Gallop

ESTATE

MARGARET RIVER

## 2021 Chardonnay

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**Varieties:** 100% Chardonnay

**Tasting note:** Pale green hue with aromas of custard apple. A Chablis like slatey acidity with limes, lemon zest and zippy apples. Some chalky tannins gives the wine some nice textural qualities.

**Alcohol:** 12.7%

**pH:** 3.15

**Total Acidity:** 8.0g/L

**Residual Sugar:** 0.7g/L

**Harvest Date:** 14<sup>th</sup> February – 17<sup>th</sup> February, 2021

**Oak:** 4 Months in older French barriques, Puncheons & stainless steel barrels.

**Bottling Date:** 29<sup>th</sup> July, 2021

**Cellaring Potential:** Drinks beautifully on release and up to 5 years.

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The Estate Chardonnay is distinctly different from the Parterre in that we wish to downplay the influence of oak to let the pristine fruit flavours take the main stage. Older barrels and stainless barrels were used to help spread lees contact to give the wine more texture.

The whole bunch grapes were gently pressed, minimising the phenolic pickup resulting in seamless structure. Fermentation was initiated by wild yeasts. This vintage some of the barrels were allowed to go through partial MLF to temper the high acidity of the grapes this year. The minimal oak handling reveals a fresh and vibrant wine with an off dry finish, perfect paired with oysters and other seafoods.

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