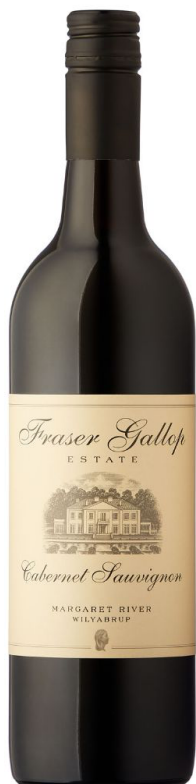


Fraser Gallop

ESTATE

MARGARET RIVER

2021 CABERNET SAUVIGNON



Varieties: 87% Cabernet Sauvignon
13% Petit Verdot

Tasting notes: A medium to deep ruby red with lighter shades this vintage. Medium bodied with a lighter frame this year. A very attractive bouquet of red fruits, raspberry, redcurrant, cassis and cherry syrup.

The lighter framed wine reminds of a Negroni with sweet orange, cherry, clove and rose water flavours backed with cranberry like taste and tannin providing a long elegant finish.

Alcohol: 13.6%

pH: 3.69

Total Acidity: 5.7 g/l

Residual Sugar: 0.4 g/l

Harvest Date: 8th April 2021

Oak: Second use French oak barrels for 15 months.

Bottling Date: 17th June 202

Cellaring Potential: Cellar up to 7 years

2021 Harvest

Starting with a very mild and benign Spring with good rains and little hail and no strong winds the flowering got away to a good start with quite heavy crop loads going into Summer. We had the second warmest January since 2002 since Fraser Gallop was established with only 3mls rain for the month. Then it all changed in February with rain coming down from the remnants of a cyclone where we got 80mls, and cooler night-time temperatures put the brakes on ripening. In March the cooler nights continued with 60mls falling for the month, then in April a further 125mls, completing the wettest vintage on record.

Wines look remarkably good, given the challenging season.
