

Fraser Gallop

ESTATE

MARGARET RIVER

2021 Ice Pressed Chardonnay



Varieties: 100% Chardonnay

Tasting note: An enticing perfume of dried mango, dried pineapple, poached and lychee. It is rich and unctuous and intense with a syrup like texture of concentration and power. Slightly richer than previous vintages of this wine. Candied orange, Cumquat marmalade, Gii Snap biscuits and spicy Cinnamon Oak to close. This wine is tar sticky and concentrated, it has a little oak tannin combined with citrus like acidity to clean up the finish.

Alcohol: 12.6%

pH: 3.32

Total Acidity: 9.8 g/l

Residual Sugar: 120 g/l

Harvest Date: 5th March 2021

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

Bottling Date: 11th August 2021

Bottle Size: 375ml

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 2021

How different was this vintage from 2020? Going from one of the earliest and shortest vintages in 2020 to one of the wettest and most drawn out in 2021. This vintage certainly tested the mettle of our vineyard crew. There were a lot of reasons we came through well and being dry grown was a big saviour with vines roots deep in the soil didn't take up the water as fast as irrigated vines do with their shallow root systems. This means we saw very little splitting of the berries after the down pours.

So, 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. The wines look remarkably good, given the challenging season.
