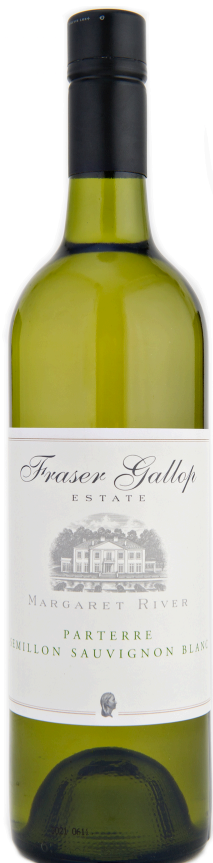


Fraser Gallop

ESTATE

THE ESSENCE OF WILYABRUP

2022 PARTERRE SEMILLON SAUVIGNON BLANC



Varieties: 60% Semillon, 40% Sauvignon Blanc

Tasting notes: A lovely pale straw green colour in the glass. Cumquat, green pineapple, lemon thyme, lemon curd and pastry on the nose. A delicious lemon-lime citrus freshness in the mouth and a hint of thyme. The creamy vanilla texture from extended barrel maturation gives the wine a long chalky textural finish to soften the acidity a touch. Quite salivating.
A wine to cellar for the long term.

Alcohol: 12.2%

pH: 3.02

Total Acidity: 7.1 g/l

Residual Sugar: 1.5 g/l

Harvest Date: 8th and 25th February 2022

Oak: 10 months in combination of new and old French barriques, French Puncheons, long skinny cigar barrels.

Bottling Date: 14th December 2022

Cellaring Potential: Drinks beautifully on release but will cellar for 10 years.

A bright, gently flinty and nutty white showing complex notes of flint, grapefruit, hazelnuts and lemongrass on the nose. Medium-bodied, compact and full of flavor and tension.

James Suckling - 95 pts

Very light straw-yellow hue; creamy yeast lees and dried-herb aromas, plus a gentle spicy/nutty/toasty barrel influence. The wine is intense and crisply dry, refreshing to finish and there's a richness and texture that owes something to barrel work. A smart wine that would repay some cellar time.

Huon Hooke – 93 pts