

# Fraser Gallop

ESTATE  
MARGARET RIVER

2023 CHARDONNAY

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**Varieties:** 100% Chardonnay

**Tasting notes:** A glowing straw- green colour with aromas of dried pear, lemon curd, white peach, gun smoke and struck match notes. Impeccable balance, with length and salivating acidity that dances on the palate and bright flavours of lime, grapefruit with a pear richness too it. The powdery chalky tannins give the wine nice textural qualities. Crisp and salivating almost Chablis like. The French oak is well integrated and barely perceptible.

**Alcohol:** 12.5%

**pH:** 3.14

**Total Acidity:** 8 g/L

**Residual Sugar:** 0.79 g/L

**Harvest Dates:** February 13th-21st 2023

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

**Bottling Date:** June 14th, 2023

**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, minimizing 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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