

Fraser Gallop

ESTATE MARGARET RIVER

2024 ICE PRESSED CHARDONNAY

Variety: 100% Chardonnay

Tasting notes:

This wine that can either be enjoyed as an aperitif or as a dessert style. Liver Pate or Foie Gras works beautifully with this wine. An exciting bouquet of citrus blossom, dried pineapple, lime marmalade, hay straw, lime tart and demerara sugar. A wine with perfect balance of sweetness acidity and length. It's rich and intensely flavoured however pure fruited with candied lime peel, dried pineapple, and lime tart. Limey acidity keeps it from becoming cloying. Vivacious and intriguing. It's concentrated, slippery with viscosity that has oak tannins dancing on the tongue to help lengthen the palate.



Alcohol: 12.5%

pH: 3.2

Total Acidity: 8.6 g/l

Residual Sugar: 180 g/l

Harvest Date: 2nd February 2024

Oak: 4 months in oak: $\frac{1}{4}$ new barrels, $\frac{1}{2}$ one year old barrels & $\frac{1}{4}$ in stainless-steel barrels.

Bottling Date: 24th June 2024

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 4 nights. The whole bunch grapes are then gently pressed to extract the fleshy interior part of the grape leaving the frozen water behind.

While the tried-and-tested traditions of viticulture and wine-making continue at Fraser Gallop Estate, our winemakers always refine and constantly push the boundaries of traditional wine-making techniques. Our own winery allows us the luxury of experimentation and play to fully exploit the benefits of the estate's terroir and single-vineyard Wilyabrup site, giving the winemakers the freedom to express themselves with limited releases of a more experimental nature. Tradition and technology are combined to craft even better wines using alternative techniques and methods with always one and only goal in mind: making great wines.