

Fraser Gallop

ESTATE

THE ESSENCE OF WILYABRUP



2021 PALLADIAN CHARDONNAY



VARIETIES: 100% CHARDONNAY

TASTING NOTES:

Lime, green apple, struck match, roasted chestnuts, citrus blossom. A razor-sharp lemony focus with a citrus zing. The toasty oak is present but not overdone. A lovely flinty quartz like dryness offset by a touch of sweetness. Great balance and set up for the long haul.

Alcohol: 12.5%
pH: 3.1
Total Acidity: 9.2 g/L
Residual Sugar: 6.6 g/L
Harvest Date: 20th February 2021
Oak: 9 Months in 500Litre French Burgundian Special toast puncheons.
Bottling Date: 15th December 2021
Cellaring: Will develop further complexity with 10-12 years of careful cellaring.

WINEMAKING:

Fruit was hand harvested and the bunches were gently whole bunch pressed to around 450L/tonne, this allowed us to only extract the juice from the fleshy interior of the berries and not the juice next to the skin, thereby minimising phenolic (tannic) pick up and resulting in a juice with exquisite seamless structure. The chardonnay juice was then pumped to 500 L Burgundian Special Toast Puncheons. After fermentation the barrels were stirred weekly for a month, this resulted in a creamy mouth feel to complement the linear acid structure of the wine. The wine spent 9 months in puncheons before being blended and bottled.

AWARDS & RATINGS

- James Halliday Wine Companion 2023 - 96 Pts
- Erin Larkin - The Wine Advocate - 97 Pts
- James Halliday Chardonnay Challenge 2023 - 95 Pts
- The Wine Front - Gary Walsh - 95 Pts
- The Real Review - 96 Pts
- Ray Jordan 2024 - 97 Pts
- James Suckling - Top 100 Wines - 95 Pts

PALLADIAN