

Fraser Gallop

ESTATE

THE ESSENCE OF WILYABRUP



2021 PARTERRE CABERNET SAUVIGNON



VARIETIES: 88% Cabernet Sauvignon, 8% Malbec,
4% Petit Verdot

TASTING NOTES:

A medium bodied, medium ruby red wine with crimson hues. Aromas of dark cherry, dark plums, and beetroot juice. A lighter structured palate this year where elegance, finesse and drinkability are the dominant themes with a seamless fleshy mid-palate. Fresh dark plums, blackberry and Bing cherries. The palate finishes long with fresh acidity, chalky tannins, and a hint of oak.

Alcohol: 14%
pH: 3.52
Total Acidity: 5.9 g/L
Residual Sugar: 0.4 g/L
Harvest Date: 31st March - 10th April 2021
Oak: 15 months in 1/3 new French oak
Bottling Date: 8th September 2022
Cellaring: Will develop further complexity with 15-20 years of careful cellaring.

WINEMAKING:

The handpicked fruit was destemmed before being passed through our must chiller. Then, it went into closed-top multi-fermenters, which were inoculated with yeast. Throughout fermentation, the wines were pumped over daily and several techniques to build complexity into the wine before being pressed in different batches. The wines were all transferred to barrel for completion of malolactic fermentation, all of which were French oak, with one third new from selected Bordeaux cooperages. The wines were racked once during their 15 months in barrel with topping up of barrels every 4 weeks. The wine was then racked out of barrel and blended. Following trials it was decided that fining was not required. The wine was then cross flow filtered prior to bottling.

AWARDS & RATINGS

- James Halliday Wine Companion - Jane Faulkner - 96 Pts
- Decanter - Cassandra Charlick - 96 Pts
- The Real Review - 95 Pts
- James Suckling - 94 Pts

PARTERRE