

Fraser Gallop

E S T A T E

THE ESSENCE OF WILYABRUP



25TH ANNIVERSARY CABERNET SAUVIGNON - 2022



VARIETIES: 100% CABERNET SAUVIGNON

TASTING NOTES:

The aroma is captivating, truly reflecting our vineyard with notes of dark, brambly berries, plum, violets, and ironstone, complemented by savory hints of dried tomato, fennel seed, and baking spices. The palate is seamless, displaying elegance and balance, highlighting the vineyard's exceptional quality. The plush, chamois-like tannins and dark fruit notes are enhanced by a touch of earthiness, with nougat oak gracefully completing the finish.

Alcohol: 14%
pH: 3.57
Total Acidity: 5.9 g/L
Residual Sugar: 0.4 g/L
Harvest Date: 21st March 2022
Oak: 100% new - 50% puncheon / 50% barrique
Bottling Date: 15th November 2023
Cellaring: It will develop further complexity for up to 20 years.

WINEMAKING

This 25th Anniversary Cabernet Sauvignon is a very special and very small batch wine made to commemorate 25 years of the establishment of Fraser Gallop Estate in Wilyabrup in 1999.

The wine is 100% Cabernet Sauvignon, the grapes carefully selected from our very best rows of Cabernet Sauvignon in the classic vintage of 2022. 50% of this wine was made in puncheons and 50% in barriques; the winemakers selecting only the best barrels to create this wine and ensure we showcase our unique terroir.

25TH ANNIVERSARY