

Fraser Gallop

ESTATE

THE ESSENCE OF WILYABRUP



2022 PARTERRE CHARDONNAY



VARIETIES: 100% CHARDONNAY

TASTING NOTES:

Pale Lime Straw colour. Aromas of Tahitian Lime and pink grapefruit, custard apple, pistachio nut, and pastry. Lovely vibrancy and tightly coiled but with a subtle sweetness to balance the acidity, quite salivating. Flavours of pink grapefruit and just picked nectarines, quite juicy in its intensity that lasts for minutes.

Alcohol:	12.5%
pH:	3.08
Total Acidity:	8.6 g/L
Residual Sugar:	3.0 g/L
Harvest Date:	17th and 22nd February 2022
Oak:	9 months in 50% French Oak Puncheons, 50% French barriques of which 1/3 new oak.
Bottling Date:	14th December 2022
Cellaring:	Will develop further complexity with 10-12 years of careful cellaring.

WINEMAKING:

Hand harvested the bunches were gently whole bunch pressed allowing 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 a stainless-steel tank for 24hrs before gravity flow to French barriques and 500L puncheons, of which one third were new, for 9 months. 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.

AWARDS & RATINGS

- 2025 James Halliday Wine Companion - Jane Faulkner - 95 Pts
- Erin Larkin - The Wine Avocate - 96 Pts
- IWSC 2024 - 96 Pts
- Decanter - Cassandra Charlick - 95 Pts
- DWWA 2024 - 95 Pts
- Ray Jordan 2024 - 95 Pts
- Huon Hooke - 93 Pts

PARTERRE