

# Fraser Gallop

E S T A T E

THE ESSENCE OF WILYABRUP



## 2022 PARTERRE MALBEC



### TASTING NOTES:

Very deep purple colour. Medium to full bodied with aromas of dried roses, blueberries, boysenberry and baking spices, and a hint of violet.

The mouthfeel is full bodied with plum and chocolate flavours, the tannin is quite soft but chalky in its finish. A soft and plush wine.

Alcohol:	14%
pH:	3.56
Total Acidity:	6.2 g/L
Residual Sugar:	0.25 g/L
Harvest Date:	14th March 2022
Oak:	18 Months in 1/3 new French oak & older French barrels.
Bottling Date:	15th November 2023
Cellaring:	Will develop further complexity with 15-20 years of careful cellaring.

### WINEMAKING:

The hand picked Malbec grapes are brought to the winery in very shallow slotted picking crates to protect the berries from self-crushing. They are gently delivered to our Vaslin-Bucher destemming machine which gently removes the stalks and rachis whilst keeping the berries whole. The grapes are placed directly into 500L French Oak puncheons previously used for the Palladian Cabernet Sauvignon for fermentation. The grapes are gently plunged daily during fermentation until complete conversion of the sugars and then pressed gently back to the same puncheons for 18 months maturation.

PARTERRE