

Fraser Gallop

E S T A T E

THE ESSENCE OF WILYABRUP



2022 PARTERRE SEMILLON SAUVIGNON BLANC



VARIETIES: 60% Semillon | 40% Sauvignon Blanc

TASTING NOTES:

A lovely pale straw green colour in the glass. Cumquat, green pineapple, lemon thyme, lemon curd and pastry on the nose. A delicious lemon-lime citrus freshness in the mouth and a hint of thyme. The creamy vanilla texture from extended barrel maturation gives the wine a long chalky textural finish to soften the acidity a touch. Quite salivating.

A wine to cellar for the long term.

Alcohol:	12%
Ph:	3.02
Total Acidity:	7.1 g/L
Residual Sugar:	1.5 g/L
Harvest Date:	8th and 25th February 2022
Oak:	10mths in combination of new & old French barriques, French Puncheons, long skinny cigar barrels.
Bottling Date:	14th December 2022
Cellaring:	Drinks beautifully on release but will cellar for 10 years.

WINEMAKING:

Both the Sauvignon Blanc and Semillon grapes were hand harvested in the cool hours of the morning. Natural indigenous yeast was encouraged to ferment the wines in barrel that were placed in a 12 °C cool room to control the rate of fermentation.

The wines were subsequently matured for 10 months in a combination of new and old French oak barriques, French oak puncheons and long skinny cigar barrels.

AWARDS & RATINGS

- 2025 James Halliday Wine Companion - 94 Pts
- James Suckling - 95 Pts
- Huon Hooke - 93 Pts

PARTERRE