

Fraser Gallop

E S T A T E

THE ESSENCE OF WILYABRUP



2023 PARTERRE CHARDONNAY



VARIETIES: 100% CHARDONNAY

TASTING NOTES:

Pale Lime Straw colour. Aromas of citrus, tangelos, limes, lemon curd, oregano and lemongrass. Lovely vibrancy and tightly coiled but with a subtle sweetness to balance the acidity, quite salivating. Flavours of lemon-lime crumble, lime zest and vanilla, quite juicy in its intensity and long lasting flavour.

Alcohol: 12.5%
pH: 3.05
Total Acidity: 9.1 g/L
Residual Sugar: 3.2 g/L
Harvest Date: 13th and 21st February 2023
Oak: 9 months in 50% French Oak Puncheons, 50% French barriques of which 1/3 new oak.
Bottling Date: 15th December 2023
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

- 2024 James Halliday Chardonnay Challenge - 95 Pts
- James Suckling Rating - 94 Pts
- The Real Review 2024 - 93 Pts

PARTERRE