

Fraser Gallop

E S T A T E

THE ESSENCE OF WILYABRUP



2023 PARTERRE SEMILLON SAUVIGNON BLANC



VARIETIES: 70% Semillon | 30% Sauvignon Blanc

TASTING NOTES:

A lovely pale straw lime green colour in the glass. Guava, Papaya, Rock Melon, Custard Apple and Ripe Limes on the nose.

A lovely lemon-lime citrus freshness in the mouth and a hint of Lemongrass. The creamy vanilla texture from extended barrel maturation gives the wine a long chalky textural finish to soften the acidity a touch. Mouthcoating texture and quite salivating. A wine to cellar for the long term.

Alcohol:	11.5%
Ph:	3.00
Total Acidity:	7.5 g/L
Residual Sugar:	2.4 g/L
Harvest Date:	14th March and 27th February 2022
Oak:	10mths in combination of new & old French barriques, French Puncheons, long skinny cigar barrels.
Bottling Date:	11th December 2023
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 and delivered promptly to the winery and chilled over night in a cool room to 8°C and whole bunch pressed the next day. The Semillon grapes were also hand harvested early morning and then chilled to 8°C in slotted bins in a refrigerated container.

PARTERRE