

Fraser Gallop

ESTATE



INNOVATION RANGE



CHARDONNAY 2024

VARIETY:	100% Chardonnay
ALCOHOL:	13%
pH:	3.24
TA :	7.3 g/L
RS :	0.50 g/L

TASTING NOTES

Fresh aromas of lime zest, lemon sherbert, white peach and nectarine. Delicate florals of frangipani and citrus blossom intertwine with savoury hints of brioche, nougat and roasted cashew that frame the wine.

Textural and mouth-filling, the palate follows on from the nose, with yellow and white stone fruit, lively citrus characters and perfectly ripened pears.

HARVEST DATES: 18th - 23rd January 2024

BOTTLING DATE: 29th July 2024

WINEMAKING NOTES

The Innovation Chardonnay is a style distinctly different from the Parterre Chardonnay and the ultra-premium Palladian Chardonnay. With this single vineyard hand-picked Chardonnay, we wish to downplay the influence of oak and let the pristine fruit flavours take the main stage and showcase what the vineyard can really do without artefact in the wine.

The use of whole bunch Gin-Gin Chardonnay and indigenous yeasts in stainless steel barrels coupled with 2 year and 3-year-old French oak barrels and larger format 500 L puncheons brings the fruit to the fore of this wine. This gives the wine chalkier texture.

The well-judged acidity gives the wine its lip-smacking qualities that pair so well with oysters and other seafood.

THE ESSENCE OF WILYABRUP