

Fraser Gallop

ESTATE



INNOVATION RANGE



ICE PRESSED CHARDONNAY 2024

VARIETY:	100% Chardonnay
ALCOHOL:	12.5%
pH:	3.2
TA :	8.6 g/l
RS :	180 g/l

TASTING NOTES

This wine that can either be enjoyed as an aperitif or as a dessert style. Liver Pate or Foie Gras works beautifully with this wine. An exciting bouquet of citrus blossom, dried pineapple, lime marmalade, hay straw, lime tart and demerara sugar. A wine with perfect balance of sweetness acidity and length. It's rich and intensely flavoured however pure fruited with candied lime peel, dried pineapple, and lime tart. Limey acidity keeps it from becoming cloying. Vivacious and intriguing. It's concentrated, slippery with viscosity that has oak tannins dancing on the tongue to help lengthen the palate.

HARVEST DATE: 2nd February 2024

BOTTLING DATE: 24th June 2024

BOTTLE SIZE: 375ml

WINEMAKING NOTES

Fraser Gallop Estate is the founding maker of this dessert style of wine in Western Australia since 2013. We have been using the same techniques in the winery as they do in Canada. Ice Wine is traditionally made from grapes frozen naturally on the vine, but we froze the whole bunch Chardonnay grapes in a commercial freezer at -16 degrees over 4 nights. The whole bunch grapes are then gently pressed to extract the fleshy interior part of the grape leaving the frozen water behind.

THE ESSENCE OF WILYABRUP