



Fraser Gallop

For lovers of flinty, age-worthy Chardonnay, this is a benchmark example that balances purity of fruit with refined oak integration.



Estate Parterre Chardonnay 2021

Margaret River, Australia

Region and Vineyards

Fraser Gallop Estate lies in the famed Willyabrup subregion of **Margaret River**, Western Australia—a coastal zone known for its maritime climate, gravelly laterite soils, and consistent cooling breezes from the Indian Ocean. These conditions enable a long, slow ripening of Chardonnay, preserving acidity while achieving phenolic complexity.

The vineyard was established in 1998 and is planted exclusively to estate-grown fruit. The soils are **free-draining and ironstone-rich**, giving the wines a distinctive mineral backbone. The 2021 vintage was notably cool, resulting in slow-ripened fruit with elevated natural acidity and a subtle, savoury edge that suits the restrained house style. These conditions further enhanced the vineyard's inherent potential for structure and longevity, producing a Chardonnay that reflects both site and season with transparency.

Winemaking

This wine is made from **100% Chardonnay**, hand-picked between 14th and 22nd February 2021. The fruit underwent wild fermentation and was matured for nine months in a blend of **50% French oak puncheons and 50% barriques**, with **one-third new oak**. The use of puncheons aids in moderating oak impact, preserving fruit purity while introducing textural refinement.

The finished wine exhibits **12.7% alcohol**, a **pH of 3.07**, and a **notable total acidity of 9.1 g/L**—all hallmarks of a high-acid, age-worthy style. A small amount of **residual sugar (4.8 g/L)** lends a subtle, rounded gloss to the mouthfeel without compromising its dry profile. The decision to eschew malolactic fermentation maintains the linear tension and citrus-driven clarity, while lees stirring contributes a creamy, almond-like nuance.

Alcohol :12,70 %

Composition: 100% Chardonnay



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Tasting Notes

- **Color:** Pale straw with lime-green glints, suggesting youth and vibrancy.
- **Aroma:** Bursting with citrus blossom, kumquat, white peach, and hints of pineapple. Subtle top notes of cashew, lavender, and fresh thyme weave into the bouquet.
- **Palate:** Tightly wound and linear, it opens with lime and lemon juice clarity, underscored by a flinty, crushed pebble dryness. A soft gloss of almond and a whisper of lactone nuance add mid-palate texture. The wine closes on a saline, grapefruit zest finish with razor-sharp acidity and exceptional length.

Did you know?

Clive Otto, Fraser Gallop's winemaker, is a renowned figure in Margaret River. Known for his precision and stylistic purity, Otto has shaped Parterre Chardonnay into a wine of international acclaim. The estate's Chardonnay consistently garners critical praise, with the 2021 vintage receiving **95 points from both Erin Larkin (The Wine Advocate) and Ray Jordan**, and **94+ from Gary Walsh (The Wine Front)**.

Wine Pairing Ideas

- **Crab and citrus salad** – Complements the wine's zesty acidity and highlights its citrus and saline nuances.
- **Chicken with almond cream sauce** – Echoes the wine's creamy mid-palate and almond notes.
- **Grilled swordfish with herb butter** – Matches the wine's flinty edge and herbal lift.
- **Roasted cauliflower with tahini and lemon zest** – A vegetarian pairing that enhances the wine's texture and freshness.



Robert Parker (RP) : 95 Points (2021)

Clive Otto, winemaker at Fraser Gallop, is responsible for the pristine, pure and very fine-boned house style of Chardonnay that they are becoming known for. Couple this with the cooler year that was 2021, and we are met by a wine with poise, precision and finesse in spades. What a beauty the 2021 Parterre Chardonnay is. Juicy, glass-shard acidity is couched in very soft, enveloping orchard fruit, and spooling out through the finish is a string of briney acidity. This is a gorgeous wine, perhaps shorter lived than some of its predecessors, but it will never hang around long enough for us to find out. Handpicked, whole-bunch pressed Gingin clone, fermented wild in French oak (60/40 puncheons and barriques), matured for 10 months (33% new).



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