

Fraser Gallop

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





Alcohol :12,70 % Composition: 100% Chardonnay

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Estate Parterre Chardonnay 2021

Margaret River, Australia

Region and Vineyards

Fraser Gallop Estate lies in the famed Wilyabrup 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.



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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)

95 Electrone

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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