



2009 Fraser Gallop Estate Chardonnay

Winemaker	Clive Otto and Kate Morgan
Harvested	3 rd March -8 th March 2009
Wood	8 months
Bottled	6th November 2009
Alcohol	13.5%

Wine Blend
100% Chardonnay

Winemaker's overview

The focus of this wine is to emphasise secondary characters over primary fruit flavours through the use of techniques such as barrel fermentation, wild yeast, time on lees and battonage. The dry-grown fruit has the concentration of flavours to carry the complex characteristics while maintaining restraint and elegance. It is a wine that is made to drink with food and has the complexity and structure to match a number of different cuisines.

Vintage 2009

The 2009 vintage was another great one for Margaret River. A wet spring gave good soil moisture for the vines to draw on throughout the growing season and a cool start to summer allowed for a long, slow ripening process giving great flavour development across all varieties. The weather warmed up towards the end of December but still remained moderate with temperatures rarely exceeding 32°C allowing vines to steadily ripen the fruit under optimum conditions resulting in excellent fruit flavours, good acid levels and ripe tannins in the reds.

Viticultural Notes

The Fraser Gallop Estate vineyard constantly produces first class fruit, 2009 was no exception. The majority of the Chardonnay comes from the Gin Gin clone vines with a small amount coming from our French clone trial block. The Chardonnay is sourced off unirrigated blocks resulting in concentrated fruit, and the vines are cane pruned to ensure the fruit is of the highest quality. Just after berry set the vines were leaf plucked to open the canopy and ensure good fruit exposure to aid in flavour development and ensure good airflow reducing any risk of disease in the vineyard. Prior to veraison the vines were hedged to maximise fruit exposure throughout the ripening period.

Winemaking Notes

Once hand harvested, the fruit was transferred directly to cool rooms and chilled to 8°C overnight. The bunches were gently whole bunch pressed. This allowed us to only extract the juice from the fleshy interior of the berries and not the juice next to the skin, thereby minimising phenolic (tannic) pick up and resulting in a juice with exquisite seamless structure. The chardonnay juice was then transferred to a stainless steel tank, where it was chilled and settled for 24 hours before racking to French barriques, of which one third were new. Fermentation was initiated by wild yeast from the vineyard and then the barrels were transferred to the cool room and the temperature was kept below 20°C to retain primary fruit characters. After fermentation the barrels were stirred weekly for a month, this resulted in a creamy mouth feel to complement the linear acid structure of the wine. The wine spent eight months in barrel before being blended and bottled.

Tasting Notes

Vibrant light straw in colour. The nose is dominated by more complex and savoury aromas of lanolin, sour dough and spice notes supported by hints of lemon curd and dried orange peel. Initially the palate has a distinct waxy creamy texture with flavours of custard apple, almond milk and honeysuckle. The mid palate shows some nuttiness with a wet slate and a flinty texture, which follows through to a citrusy acid finish. Will age gracefully over the next 5 to 10 years.