



2009 Fraser Gallop Estate Parterre

Winemaker	Clive Otto and Kate Morgan
Harvested	Semillon - 16 th March 2009, Sauvignon Blanc - 5 th March 2009
Wood	10 months in a combination of new and old French oak barriques, French oak puncheons and stainless steel barrels.
Bottled	29 January 2010
Alcohol	13.0%

Wine Blend

70 % Semillon
30% Sauvignon Blanc

Winemaker's overview

The Fraser Gallop Estate Parterre is very different to the usual fruit-driven, drink now style Margaret River Semillon Sauvignon Blancs. It has been inspired by the white wines of Bordeaux, wines which do not rely on primary fruit flavours but have layers of complexity and interest from the use of techniques such as barrel fermentation, wild yeast and time on lees.

In November 2008, we held a tasting looking at seven of Bordeaux's best white wines alongside seven Australian Semillon Sauvignon Blanc blends made in the more complex style. Olivier Bernard of Domaine de Chevalier travelled from France for the event and brought with him a vertical of his Bordeaux Blancs going back to 1979. This tasting demonstrated to us a number of things, firstly just how intriguing, complex and well structured these wine can be, secondly that this style makes a much better food wine than the more simple fruit driven styles of SSB, and finally the outstanding ageing ability of these wines. It is these factors which have inspired us to make the Fraser Gallop Estate Parterre.

Vintage 2009

The 2009 vintage was another great one for Margaret River. A wet spring provided ample 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

In 2007 we planted 6.4 acres of Semillon on our estate in Wilyabrup. All our vineyards are VSP trellised at 3.60 m by 1.8 m to allow for ease of management and good sunlight penetration. The soils are generally gravelly loams over a clay base 1.2 m deep.

Sauvignon Blanc is a variety which performs better in slightly cooler areas, so for this reason we source our Sauvignon Blanc from a well known grower in the cooler sub-region of Karridale, and will continue to do so.

Both the Semillon and Sauvignon Blanc are prudently irrigated in order to keep the vines in a healthy state with good canopies to avoid moisture stress and sunburn which will destroy the lovely aromatics of these varieties.

The flavours we seek for the Parterre are in the riper profiles, so we are looking for lemony, citrus, fig rather than the grassy herbal elements, yet we want to retain vibrancy in the fruit and a good natural acid structure.

Winemaking Notes

The Sauvignon Blanc grapes were harvested in the cool hours of the morning and delivered promptly to the crush pad, they were then destemmed, crushed and transferred to the press via the must chiller, cooling the fruit down to 8°C. Once in our Bucher XPF 80 press the grapes were pressed with the automatic Ortal computerised pressing programme which is designed to gently press the fruit with minimal rotations of the press resulting in high quality juice with minimal phenolic pickup from the skins.

The Semillon grapes were hand-picked into slotted picking bins which were then placed in our refrigerated container overnight to chill the fruit down to 8°C. The following day the grapes were whole bunch pressed using the Cremant cycle (no rolling of the press) resulting in pristine juice.

The juices were cold settled in tank at 8°C, 3 days later the moderately clear juice was racked off gross lees and then transferred to barrels where they warmed up and wild fermentation started. Once fermentation was under way the barrels were placed in a 12 °C cool room to control the rate of fermentation. The wine was then left to mature in barrel for a further 9 months before being blended, stabilised, filtered and bottled.

Tasting Notes

A complex and intriguing nose which draws you in with aromas of honeysuckle, lemon balm and barley sugar, alongside spiciness and almond meal from the use of French oak. A medium bodied wine, the palate is a pleasing mix of lemon curd like creaminess and a dry persistent minerality. There are flavours of lime and lemongrass with a lick of cream and it finishes with a flinty grip and juicy acidity. This is a wine to which you constantly want to return and savour the complexity.

The Fraser Gallop Estate Parterre really shines when matched with French bistro style food such as twice baked soufflé.

Carefully cellar for up to 10 years.