
MJW CHARDONNAY 2018

VARIETY	100% Chardonnay	HARVESTED	16 to 22 February 2018
ALC/VOL	13.0%	OAK	Tight grained French oak 10 months, 40% new
pH	3.3	CELLARING	Up to 10 years
TA	6.9 g/L	COLOUR	Bright pale green straw
VINEYARD	Broadvale 6, Broadvale 5, Broadvale 12	NOSE	Sweet lemon, grapefruit, dried pear, citrus blossom
SOIL	Extremely gravelly, high granite content & stony, clay base	PALATE	Tightly wound, layered, silky texture, great line & length
ORGANIC	Organically farmed	FOOD MATCH	Western Rock Lobster

VINTAGE

A classic growing season with excellent budburst leading to beautifully warm weather through flowering & fruit set. A mild summer, with just a few hot December days and a cool, overcast February, enabled fruit to ripen slowly, accumulating intense varietal flavours whilst retaining fresh natural acidity. All whites were harvested in excellent condition.

METHOD

Selected parcels were hand harvested and chilled overnight before whole bunch pressing. Natural yeast fermentation occurred over 18 days. Fifty percent underwent malolactic fermentation to increase structure & reduce the wine's natural acidity. Bâtonnage was conducted monthly for the 10 months of barrel maturation prior to blending and bottling in January 2019.

“The perfect ripening conditions of 2018 have produced an outstanding expression of our pinnacle MJW Chardonnay. Displaying the purity, minerality & texture of Clone 95, underpinned by the concentrated & tightly woven citrus fruit core of the Gingin clone.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER