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# BROADVALE BLOCK 6 CHARDONNAY 2019

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VARIETY	100% Chardonnay	HARVESTED	2 to 4 March 2019
ALC/VOL	12.5%	OAK	French oak, 42% new, 44% 1-year old
pH	3.4	CELLARING	Up to 10 years
TA	6.0 g/L	COLOUR	Pale straw
VINEYARD	Broadvale Block 6 (Dijon Clone 95) planted 2004	NOSE	White flowers, citrus, mealy notes, toast, spice
SOIL	Uniform gravel & granite soil with stony-clay base	PALATE	Elegant, tightly wound, textural, savoury, mineral
ORGANIC	Organically farmed	FOOD MATCH	Any white meat, fish or vegetables, chargrilled

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## VINTAGE

An unusually cool, late season with below average January temperatures contributing to a two-week delay in harvest. Moderate weather was perfect for steady ripening, with slow sugar accumulation, flavour development and natural acidity retention. Challenges included bird pressure and untimely humidity, however our meticulously and organically farmed vines produced outstanding wines.

## METHOD

Hand-harvested fruit in two separate parcels, cooled overnight, whole-bunch pressed and naturally fermented in French oak barriques. The high natural acidity of Clone 95 required malolactic fermentation to help reduce acid, building texture and complexity. Bâtonnage was conducted every three weeks over 10 months maturation, before November blending and bottling in January 2020.

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“There’s something special about Broadvale block 6. A small vineyard, planted on the crown of a hill sloping to the east with exceptionally uniform soil. The vines produce exceptional fruit and allow us to create a Chardonnay uncharacteristic of Margaret River.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER