
CHARDONNAY

2019

VARIETY	100% Chardonnay	HARVESTED	26 February to 6 March 2019
ALC/VOL	13.0%	OAK	French oak, 10 months, 38% new, 37% 1 year old
pH	3.38	CELLARING	Up to 10 years
TA	7.2 g/L	COLOUR	Pale straw
VINEYARD	Eight blocks, planted to four Chardonnay clones	NOSE	Sweet lemon, grapefruit, white flowers, toastiness
SOIL	Red, brown gravel with stony clay subsoils	PALATE	Fine, vibrant citrus, cashew, spice, complex, mineral
ORGANIC	Organically farmed	FOOD MATCH	Grilled white fish, asparagus, summer vegetables
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 acid retention. Challenges included bird pressure and untimely humidity, however our meticulously and organically farmed vines produced outstanding wines.		
	METHOD Fruit was hand harvested at 12.0-13.0 Baumé, cooled overnight then whole-bunch pressed and transferred to French oak barrel for natural fermentation. 39% underwent malolactic fermentation to build texture and lower natural acidity. It was aged for ten months in oak barriques, undergoing regular bâtonnage prior to blending in November and bottling in January 2020.		

“A fine-boned, contemporary Chardonnay. Bright with fresh citrus, a subtle savouriness and a clean saline mineral edge. Striving for elegance, balance and the ability to get even better with age. Tended by hand using organic farming practises.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER