

---

# MJW CHARDONNAY 2019

---

VARIETY	100% Chardonnay	HARVESTED	26 February to 3 March 2019
ALC/VOL	13.0%	OAK	French oak, 11 months, 40% new, 52% one year old
pH	3.35	CELLARING	Up to 15 years
TA	6.6 g/L	COLOUR	Pale straw
VINEYARD	Broadvale B5 (Gingin clone), Broadvale B6 (Clone 95)	NOSE	Lifted, white flowers, citrus, mealy notes, ginger
SOIL	Extremely gravelly, high granite content & stony, clay base	PALATE	Tightly wound, complex, creamy, savoury, saline finish
ORGANIC	Organically farmed	FOOD MATCH	On its own or with grilled shellfish

---

## 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. Challenges included bird pressure and untimely humidity, however our meticulously and organically farmed vines produced outstanding wines.

## METHOD

Selected parcels were hand-harvested and chilled overnight before whole bunch pressing. Natural yeast fermentation occurred over 19 days. The Block 6 parcel underwent malolactic fermentation to increase structure and reduce the wine's natural acidity. Bâtonnage was conducted monthly for the 11 months of barrel maturation, prior to blending and bottling in January 2020.

---

“Perfect ripening conditions 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