
MUSEUM 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	Vibrant, medium lemon
VINEYARD	Eight blocks, planted to four Chardonnay clones		
SOIL	Red, brown gravel with stony clay subsoils		
ORGANIC	Organically farmed		
VINTAGE	<p>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.</p>		
	<p>METHOD</p> <p>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.</p>		

“This Chardonnay reflects the essence of our organically farmed vineyards in the renowned Stevens Valley. Just entering its drinking window now, where complexity and richness is integrating with the seamless acid line provided by the cooler 2019 season.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE
MARGARET RIVER