
BROADVALE BLOCK 6 CHARDONNAY 2020

VARIETY	100% Chardonnay	HARVESTED	6 to 11 February 2020
ALC/VOL	13.0%	OAK	French oak, 9 months, 20% new, 60% 1-year old
pH	3.3	CELLARING	Up to 15 year
TA	6.0 g/L	COLOUR	Pale straw
VINEYARD	Broadvale Block 6 (Dijon Clone 95) planted 2004	NOSE	Grapefruit, lemon zest, jasmine flower, butterscotch
SOIL	Uniform gravel & granite soil with stony-clay base	PALATE	Elegant, tightly wound, textural, savoury, mineral
ORGANIC	Certified organic	FOOD MATCH	Line caught fish with lemon butter sauce

VINTAGE

A near perfect growing season. A late October storm was followed by a warm and dry spring, providing excellent conditions for flowering. A hot December sped fruit development along, however, milder January conditions saw the chardonnay ready to be picked earlier than usual. The blossoming of nearby Marri trees kept bird pressure at bay, allowing the team to harvest our pristine chardonnay grapes with ease.

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 9 months maturation, before November blending and bottling in January 2021.

“Perched atop a gravelly hill that gently slopes to the east, Broadvale Block 6 holds a special place in our hearts. This small vineyard produces fruit with exceptional energy – an atypical expression of Margaret River chardonnay that is destined for cult status.”

TRAVIS LEMM, WINEMAKER & WINERY MANAGER

VOYAGER ESTATE

MARGARET RIVER