
GIRT BY SEA CHARDONNAY 2020

VARIETY	100% Chardonnay	HARVESTED	3 to 17 February 2020
ALC/VOL	13.5%	OAK	French Oak Puncheons, 6 months, 10% new
pH	3.34	CELLARING	Made for immediate enjoyment
TA	7.0 g/L	COLOUR	Pale straw
VINEYARD	Ten vineyard blocks, predominantly Gingin clone	NOSE	Fresh, sweet citrus, white flower, nougat, talc
SOIL	Red, brown gravelly slopes and stony, clay subsoils	PALATE	Bright, sweet citrus, toastiness, perfectly balanced
ORGANIC	Sustainably farmed	FOOD MATCH	White meats with BBQ glaze or creamy sauces

VINTAGE

A close-to-perfect growing season. Apart from a small storm in late October, spring was warm and dry, providing excellent conditions for flowering. One of the hottest Decembers on record sped fruit development along but was followed by a slightly milder January, perfect for ripening. No bird pressure made for a straight forward harvest with fruit in pristine condition.

METHOD

Estate grown vineyards make up this blend, predominantly from Gingin clone which provides a backbone of grapefruit. Parcels of fruit were pressed and settled overnight prior to fermentation in French oak puncheons. Subsequent bâtonnage and maturation over six months added further complexity and texture. Parcels were blended before bottling in December 2020.

“100% Estate grown & made, this approachable fruit-driven wine celebrates a core of Gingin fruit from our organically farmed coastal vines. Made for everyday enjoyment & summer BBQs with friends.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER