
MUSEUM CHARDONNAY 2020

VARIETY	100% Chardonnay	OAK	French oak, 9 months, 36% new, 38% 1-year-old
ALC/VOL	14.0%	CELLARING	Up to 15 years
HARVESTED	4 February to 13 February 2020	COLOUR	Bright lemon
VINEYARD	Seven blocks, planted to four Chardonnay clones	NOSE	Grapefruit zest, lemon meringue tart, butterscotch
SOIL	Red, brown gravel with stony clay subsoils	PALATE	Soft with intense fruit, toasty notes and a chalky finish
ORGANIC	Certified organic	FOOD MATCH	Roasted quail, spatchcock or chicken
VINTAGE	<p>A near perfect growing season, aside from a small storm in late October which brought some wind and hail. Spring was warm and dry, followed by a very hot December. Milder conditions through January ripened the grapes nicely, and saw the team commencing harvest in early February. The chardonnay was picked first, with the fruit displaying pristine freshness, fruit concentration and bright varietal expression.</p>		
	<p>Fruit was hand-harvested at 12.0-13.0 Baumé, cooled overnight then whole-bunch pressed and transferred to barrel for natural fermentation in French oak barrels. Selected parcels underwent malolactic fermentation to build texture and lower natural acidity. It was aged for nine months in oak barriques, undergoing regular bâtonnage prior to blending in November and bottling in January 2021.</p>		

“Crafted using a selection of our best certified organic parcels from an exceptional year. An initial burst of intense citrus is complemented by fine, toasty oak and a clean mineral edge – the perfect balance of power and elegance that distinguishes classic Voyager Estate Chardonnay.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE
MARGARET RIVER