
COASTAL CHARDONNAY 2021

VARIETY	100% Chardonnay	HARVESTED	16 February to 5 March 2021
ALC/VOL	13.0%	OAK	French oak puncheons, 6 months, 10% new
pH	3.28	CELLARING	Up to 8 years
TA	6.8 g/L	COLOUR	Pale straw
VINEYARD	Nine 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	Fish & Chips on the beach

VINTAGE

A tricky season commencing with a warm October which had the vine growth speeding along nicely, but a wet November slowed fruit set and reduced yields. Early summer was hot and dry, with a wet February delaying harvest by a week. Our organic farming methods had the vineyards in terrific shape, with the chardonnay displaying beautiful fruit purity and bright natural acidity.

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 seven months added further complexity and texture. Parcels were blended before bottling in November 2021.

“A natural evolution of our approachable, fruit-driven Chardonnay, which celebrates our prevailing maritime influence and organically farmed coastal vines.

Drinkability, with a wow factor.”

TRAVIS LEMM, WINEMAKER & WINERY MANAGER

VOYAGER ESTATE

MARGARET RIVER