
MJW CHARDONNAY 2021

VARIETY	100% Chardonnay	HARVESTED	17 to 22 February 2021
ALC/VOL	13.0%	OAK	French oak, 9 months, 32% new
pH	3.2	CELLARING	Up to 15 years
TA	6.4 g/L	COLOUR	Pale straw
VINEYARD	B6 (Dijon 95), B5 (Gingin) and V12 (Dijon 76)	NOSE	Lifted florals, pure lemon, nougat, vanilla, cashew
SOIL	Extremely gravelly, high granite content & stony, clay base	PALATE	Tightly wound, layered, savoury, long mineral finish
ORGANIC	Certified Organic	FOOD MATCH	Oysters, natural or with citrus ponzu dressing

VINTAGE

A tricky season commencing with good early season growth. A cool and wet November impacted fruit set and resulted in reduced yields. Early summer was hot and dry, then February brought more cool and wet conditions. Our organic farming, however, had the vineyard in terrific shape to deal with the challenges and our Chardonnay was harvested with fruit purity and bright acidity.

METHOD

Select parcels were hand-harvested and pressed separately, before natural yeast fermentation in French oak. The Dijon 95 batch underwent malolactic fermentation to increase structure and reduce the wine's natural acidity. Bâtonnage was conducted monthly for the 9 months of barrel maturation, prior to blending in November 2021 and bottling in January 2022.

“Our best Certified Organic blocks, planted to the Dijon 95 and Gingin clones, produce a Chardonnay of incredible drive and focus, lightness and presence, transparency and allure. The ultimate expression of our place, crafted in honour of our founder.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER