
MJW CHARDONNAY 2022

VARIETY	100% Chardonnay	OAK	French oak, 9 months, 37% new
ALC/VOL	13.0%	CELLARING	Up to 15 years
HARVESTED	22 February 2022	COLOUR	Pale straw
VINEYARD	Broadvale Block 5 - Gingin clone	NOSE	Complex, grilled macadamia, wood smoke, lime zest
SOIL	Extremely gravelly, high granite content & stony, clay base	PALATE	Racy, bright, lemon, burnt butter, tight linear finish
ORGANIC	Certified organic	FOOD MATCH	Oysters with ponzu and finger lime dressing

VINTAGE

A cool start to the season delayed flowering and slowed early vine growth, but by late December our organic farming practices had the vineyard well placed for another stellar vintage. Healthy canopies kept the grapes cool through summer and preserved the freshness beautifully. Harvest finished up in early April, with the whites showing purity of fruit and incredible vitality.

METHOD

Gingin clone Chardonnay from the western slope of Broadvale Block 5 was hand harvested and whole bunch pressed, before natural yeast fermentation in French oak barriques. Bâtonnage occurred monthly, until blending in November 2022 and bottling in January 2023.

“One of our best certified organic blocks, planted to the Gingin clone, produces 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