
BROADVALE BLOCK 6 CHARDONNAY 2023

VARIETY	100% Chardonnay	OAK	9 months in barriques, 35% new
ALC/VOL	12.0%	CELLARING	Up to 15 years
HARVESTED	24 February 2023	COLOUR	Pale straw
VINEYARD	Broadvale Block 6 (Dijon 95) planted 2004	NOSE	Lime blossom, pear drop, macadamia, creamed honey
SOIL	Uniform gravel & granite soil with stony-clay base	PALATE	Intense yet delicate, Fuji apple, lemongrass, hint of fennel
ORGANIC	Certified organic	FOOD MATCH	Seafood medley over pasta and creamy lemon sauce
VINTAGE	<p>Despite a cool start to spring, flowering and fruit set were even across all varieties. November heralded the beginning of a glorious run of weather. Days were warm but never hot, and temperatures dropped nicely into the evenings, allowing gradual ripening and acid retention in the grapes. Harvest commenced a week later than 'normal' under clear blue skies and finished in mid-April.</p>	METHOD	<p>Hand-harvested from the western half of the block, fruit was cooled overnight, whole-bunch pressed, then moved to French oak barriques for natural fermentation. To help reduce Clone 95's inherently high acidity and build texture, 55% of the wine went through malolactic fermentation. Bâtonnage was conducted in barrel every six weeks over the entire 9 month maturation period, with final blending in December 2023.</p>

“Broadvale Block 6 holds immense significance for us. This small vineyard, with its gentle east-facing elevation and flinty, chalky soil, produces fruit with an inherent elegance; allowing us to craft a more reserved expression of Margaret River Chardonnay.”

TIM SHAND, CHIEF WINEMAKER

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