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# MUSEUM RELEASE CHARDONNAY 2014

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VARIETY	100% Chardonnay	HARVESTED	4 to 17 February 2014
ALC/VOL	13.0%	OAK	11 months, 40% new French oak
pH	3.29	CELLARING	Up to 15 years
TA	6.2 g/L	COLOUR	Bright pale lemon
VINEYARD	Seven Estate vineyards in Stevens Valley	NOSE	Lime, peach, floral, struck match, cedar, nutty
SOIL	Red, brown gravelly soils with stony, clay subsoil	PALATE	Youthful, textural, integrated oak, long finish
ORGANIC	Naturally farmed	FOOD MATCH	Char-grilled fish or white meats

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## VINTAGE

Early winter chilling with above average rainfall and full soil moisture provided excellent dormancy, even budburst and growth. December brought in the warm days and, with only 11.5mm of rain over summer, it was one of our best and driest preludes to vintage. Chardonnay fruit was harvested with excellent natural acidity, bright flavours and great varietal expression.

## METHOD

Hand-harvested fruit from seven blocks, picked at low Baumé, cooled overnight, whole-bunch pressed then transferred to barrel to ferment. 85% fermented using indigenous yeasts, half underwent malolactic fermentation to build texture & lower natural acidity. Once aged for 11 months in oak, with regular batonnage, the wine was blended in December 2014 and bottled in May 2015.

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“A perfect ripening season and sensitive winemaking have produced a complex, textural wine with great depth and purity. Still incredibly youthful, the 2014 vintage is a reminder of why we love to age southern Margaret River Chardonnay.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER