
MUSEUM RELEASE CHARDONNAY 2015

VARIETY	100% Chardonnay	HARVESTED	31 January to 12 February 2015
ALC/VOL	13.5%	OAK	11 months, 40% new French oak
pH	3.13	CELLARING	Up to 10 years
TA	7.4 g/L	COLOUR	Medium golden colour
VINEYARD	Eight Estate vineyards in Stevens Valley	NOSE	Tangerine, pear, floral, pencil shavings, ginger
SOIL	Red, brown gravelly soils with stony, clay subsoil	PALATE	Complex, great texture & balance, integrated oak
ORGANIC	Naturally farmed	FOOD MATCH	Oily, textural fish such as salmon, rich sauces

VINTAGE

A challenging growing season with variable weather - an unseasonably warm, early spring, followed by a cool, windy period during flowering, which led to 20-30% lower yields across all varieties. This, together with warm, dry weather over summer, had the grapes move rapidly through flavour profiles making choice of harvest date critical to capture peak varietal expression.

METHOD

Hand-harvested fruit from eight 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 January 2016 and bottled in May.

“While variable weather, low yields and high bird pressure provided challenges in 2015, our sensitive winemaking produced a complex, textural wine with great intensity and balance. Great drinking now, with the ability to cellar a further few years.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER