
MUSEUM RELEASE CHARDONNAY 2016

VARIETY	100% Chardonnay	HARVESTED	10 to 24 February 2016
ALC/VOL	13.5%	OAK	French oak, 11 months, 36% new, 47% 1 year old
pH	3.26	CELLARING	Up to 10 years
TA	6.6 g/L	COLOUR	Bright lemon
VINEYARD	Six Estate vineyards in Stevens Valley	NOSE	Ripe citrus, intensely floral, vanillin, mineral
SOIL	Gentle slopes, gravelly soils & stony, clay subsoil	PALATE	Complex, textural & layered, natural acid
ORGANIC	Sustainably farmed	FOOD MATCH	Surf & turf, abalone & pork or scallop & chicken

VINTAGE

A near-perfect growing season, with a warm, dry lightly windy spring. Summer was warm without excessive heat until 80mm downpour between 18 and 20 January; a timely watering for the reds, not so timely for Chardonnay! Cooler conditions followed and led to a delayed, slow white harvest. Overall, a very strong year for whites with intense fruit flavour and natural acidity.

METHOD

Hand-harvested fruit from six blocks, picked at low Baumé, cooled overnight, whole-bunch pressed then transferred to barrel for natural fermentation. 27% of the wine 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 2017 and bottled in May.

“An aromatic, complex, textured and elegant style of Chardonnay which showcases the purity of fruit from our sustainably farmed, pristine coastal vineyards. Great drinking now, with the ability to cellar for a few more years.”

TRAVIS LEMM, WINEMAKER & WINERY MANAGER

VOYAGER ESTATE

MARGARET RIVER