
CHARDONNAY

2020

VARIETY	100% Chardonnay	HARVESTED	4 February to 13 February 2020
ALC/VOL	14.0%	OAK	French oak, 9 months, 36% new, 38% 1-year-old
pH	3.26	CELLARING	Up to 15 years
TA	6.7 g/L	COLOUR	Pale straw
VINEYARD	Eight blocks, planted to four Chardonnay clones	NOSE	Grapefruit, white nectarine, earthy florals, toastiness
SOIL	Red, brown gravel with stony clay subsoils	PALATE	Sweet lemon, grapefruit zest, complex, mineral
ORGANIC	Certified organic	FOOD MATCH	Grilled white fish, asparagus, summer vegetables
VINTAGE	A near perfect growing season, aside from a small storm in late October which brought some wind and hail. Spring was warm and dry, followed by a very hot December. Milder conditions through January ripened the grapes nicely, and saw the team commencing harvest in early February. The chardonnay was picked first, with the fruit displaying pristine freshness, fruit concentration and bright varietal expression.		
	METHOD Fruit was hand-harvested at 12.0-13.0 Baumé, cooled overnight then whole-bunch pressed and transferred to barrel for natural fermentation in French oak barrels. Selected parcels underwent malolactic fermentation to build texture and lower natural acidity. It was aged for nine months in oak barriques, undergoing regular bâtonnage prior to blending in November and bottling in January 2021.		

“Crafted using a selection of our best certified organic parcels from an exceptional year. An initial burst of citrus is complemented by fine, toasty oak and a clean mineral edge – the perfect balance of power & elegance that distinguishes classic Voyager Estate Chardonnay.”

TRAVIS LEMM, WINEMAKER & WINERY MANAGER

VOYAGER ESTATE

MARGARET RIVER