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# CHARDONNAY

## 2023

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VARIETY	100% Chardonnay	OAK	9 months French oak, 25% new
ALC/VOL	13.0%	CELLARING	10+ years
HARVESTED	26 February to 7 March 2023	COLOUR	Bright straw colour
VINEYARD	Six blocks, planted to four Chardonnay clones	NOSE	Floral, meyer lemon, nectarine, cedar, vanilla
SOIL	Red, brown gravel with stony clay subsoils	PALATE	Complex, savoury, citrus drive, flinty, chalky finish
ORGANIC	Certified organic	FOOD MATCH	Chargrilled white fish, herbed potatoes

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### VINTAGE

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.

### METHOD

Hand-harvested fruit was whole-bunch pressed and transferred to barrel for natural fermentation in French oak. Specific parcels underwent malolactic fermentation to lower the natural acidity. It was aged for 9 months in oak barriques and puncheons, undergoing regular bâtonnage, before final blending in December 2023 and bottling in February 2024.

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“Each of our distinct vineyard parcels come together to craft the ‘Voyager Estate symphony’ – a Chardonnay displaying the perfect harmony of power and elegance, reflecting the true essence of our site in the renowned Stevens Valley.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER