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# COASTAL CHARDONNAY 2024

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VARIETY	100% Chardonnay	OAK	10% new and second use puncheons
ALC/VOL	13.0%	CELLARING	5 years
HARVESTED	27 January to 5 February 2024	COLOUR	Bright straw
VINEYARD	Select vineyard blocks, majority Gingin clone	NOSE	Ripe yellow fruits, loquat, tangerine, almond, cedar
SOIL	Red, brown gravelly slopes and stony, clay subsoils	PALATE	Soft, fruit-forward, balanced acidity, textural finish
ORGANIC	Certified organic	FOOD MATCH	Chicken or veggie burger – fun food in fine company
VINTAGE	<p>The 2024 vintage featured an extended warm and dry period following reasonable winter rains and an early bud burst. The season experienced warmer-than-usual temperatures, promoting even and early ripening. Harvesting commenced early and finished before Easter.</p>	METHOD	<p>Parcels of fruit were pressed and settled overnight prior to blending core elements, the grapefruit and citrus backbone coming from the Gingin clone. Fermented in a combination of concrete and French oak, with subsequent bâtonnage and maturation over 8 months adding complexity and texture. Final blending and bottling occurred in November 2024.</p>

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“The essence of Margaret River Chardonnay grown from our certified organic coastal vines. Abundant ripe fruit flavour but with a delicate citrus line throughout.

Eminently drinkable, with an ease and breeze that suits any occasion.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER