
BROADVALE BLOCK 6 CHARDONNAY 2022

VARIETY	100% Chardonnay	HARVESTED	21 February 2022
ALC/VOL	12.0%	OAK	French oak, 9 months, 44% new
pH	3.22	CELLARING	Up to 15 years
TA	6.1 g/L	COLOUR	Pale straw
VINEYARD	Broadvale Block 6 (Dijon 95) planted 2004	NOSE	Jasmine florals, lime skin, honeycomb, wheat germ
SOIL	Uniform gravel & granite soil with stony-clay base	PALATE	Rich, complex, succulent, juicy acid line, textural
ORGANIC	Certified organic	FOOD MATCH	Great with semi-aged cheeses and crostini

VINTAGE

A cool start to the season slowed early vine growth and delayed flowering, resulting in moderate yields. By late December, our organic farming practices had the vineyards well placed for a stellar vintage. Healthy canopies kept the grapes cool through a record hot summer, preserving freshness, and our Chardonnay was harvested with fruit purity and vitality.

METHOD

Two separate parcels of hand-harvested fruit were cooled overnight, whole-bunch pressed then naturally fermented in French oak barriques. The high natural acidity of Dijon 95 required malolactic fermentation to help reduce acid, building texture and complexity. Bâtonnage was conducted every four weeks over 9 months' maturation, before blending and bottling in January 2023.

“Broadvale Block 6 holds immense significance for us. This small vineyard, with its gentle east-facing elevation and flinty, chalky soil, produces fruit with an inherent elegance; allowing us to craft a more reserved expression of Margaret River Chardonnay.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER