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# CHARDONNAY

## 2022

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VARIETY	100% Chardonnay	HARVESTED	22 February to 3 March 2022
ALC/VOL	13.0%	OAK	9 months French oak, 30% new
pH	3.24	CELLARING	Up to 15 years
TA	6.8 g/L	COLOUR	Pale straw
VINEYARD	Five blocks, planted to four Chardonnay clones	NOSE	Exotic fruits, nectarine, floral, cardamom, macadamia
SOIL	Red, brown gravel with stony clay subsoils	PALATE	Stone fruit & citrus core, nut praline complexity
ORGANIC	Certified organic	FOOD MATCH	Baked Emperor or Snapper, creamy citrus sauce

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### 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

Fruit was hand-harvested and cooled overnight, then whole-bunch pressed and transferred to French oak barriques for natural fermentation. Select parcels underwent malolactic fermentation to build texture and lower natural acidity. The majority spent nine months in oak with regular bâtonnage, while 20% of the blend spent its final three months maturing in concrete.

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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