
COASTAL CHARDONNAY 2023

VARIETY	100% Chardonnay	OAK	French oak puncheons, 20% new
ALC/VOL	13.0%	CELLARING	8+ years
HARVESTED	23 February to 8 March 2023	COLOUR	Pale straw
VINEYARD	Select vineyard blocks, majority Gingin clone	NOSE	Ripe yellow peach, hint of vanilla, light flinty notes
SOIL	Red, brown gravelly slopes and stony, clay subsoils	PALATE	Soft, generous, fresh acid line, toasty complexity
ORGANIC	Certified organic	FOOD MATCH	Cheeseboard, or summer seafood BBQ

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.

METHOD

Estate grown vineyards make up this blend, predominantly from Gingin clone, providing a backbone of grapefruit. Parcels of fruit were pressed and settled overnight prior to fermentation in concrete and French oak puncheons. Subsequent bâtonnage and maturation over six months added further complexity and texture. Parcels were blended before bottling in September 2023.

“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