

---

# CHARDONNAY

## 2018

---

|          |   |            |   |
|----------|---|------------|---|
| VARIETY  | 100% Chardonnay                                   | HARVESTED  | 15 - 27 February 2018                       |
| ALC/VOL  | 14.0%   | OAK        | 10 months new, 1 year and 2 year French Oak |
| pH       | 3.2   | CELLARING  | Up to 10 years                              |
| TA       | 6.5   | COLOUR     | Pale straw                                  |
| VINEYARD | B5, B6, V12, V13, B9, V3                          | NOSE       | Citrus fruit with white floral nuances      |
| SOIL     | Gentle red, brown gravel with stony clay subsoils | PALATE     | Grapefruit, sweet Meyer lemon and nougat    |
| ORGANIC  | Sustainably farmed                                | FOOD MATCH | Lemon baked Red Emperor                     |

---

### VINTAGE

Towards the end of Spring we enjoyed a beautifully warm November that provided ideal conditions for flowering and very good fruit set as a result. Overcast weather throughout February brought cooler, dry weather that enabled fruit to ripen slowly, intensifying flavours whilst retaining wonderfully fresh, natural acidity.

### METHOD

The fruit was cooled overnight, then whole-bunch pressed and transferred to barrel for natural fermentation. Fermented entirely in French oak barrels of which 38% were new. 27% of the wine underwent malolactic fermentation to build texture and balance the natural acidity. It was aged for 10 months in oak barriques, undergoing regular bâtonnage, before final blending in December 2018 and bottling in January 2019.

---

“A fine-boned, contemporary Chardonnay. Bright with fresh citrus, a subtle savouriness and a clean saline mineral edge. Striving for elegance, balance and the ability to get even better with age. Tended by hand using organic farming practises.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER