

VOYAGER ESTATE

M A R G A R E T R I V E R

2010 CHARDONNAY

Variety: 100% Chardonnay.

Colour: Pale straw colour with hints of green.

Nose: Delicate aromas of white flower, citrus and nectarine with subtle flinty notes.

Palate: The textural palate displays fresh and vibrant citrus fruits in the lime, lemon pith and grapefruit spectrum with an attractive savoury element, finishing with a clean flinty, mineral edge.

Style: Consistent with the Voyager Estate style, the 2010 vintage shows complexity, texture and restraint. The wine displays a wonderful purity of fruit and is perfectly countered by a savoury and mineral edge.

Food Match: Sweeter fish such as Emperor or local Snapper. Lighter white meat dishes will also pair nicely.

Alc/Vol: 13%

pH: 3.19

Total Acidity: 7.0 g/L

Harvest Date: 19 February to 3 March 2010.

Oak Maturation: 100% barrel-fermented in French oak, nine months, 26% new, 44% one-year-old and 30% two-year-old.

Bottling Date: 25 January 2011.

Cellaring Potential: Up to 10 years.

Vintage

A welcome wet winter was followed by one of the best growing seasons experienced at Voyager Estate. Warm, sunny days with light winds, combined with good soil moisture, produced excellent, well-balanced vine growth and provided perfect conditions for flowering. The fruitset was exceptional and, as the bunches elongated, the early signs indicated heavy yields. Routine fruit-thinning was carried out prior to veraison to reduce yields to the target levels and ensure outstanding quality. The summer/autumn ripening period was warm and dry, resulting in early tannin and seed ripeness in the reds and steady, balanced ripening in the whites. 2010 will be remembered for the near perfect growing and ripening season which produced wines with exceptional finesse and elegance.

Vineyard

The Voyager Estate Chardonnay vineyards located in the Stevens Valley area of Margaret River are characterised by gentle slopes of red/brown gravelly soils, about one metre deep, with stony/clay subsoil. In close proximity to the cooling breezes off the Indian Ocean, nature provides the perfect microclimate for the development of exceptional Chardonnay grapes. The vineyard has been planted to nine different clones of Chardonnay, which offer different characters to the wine. The local Gin Gin clone, with its low yields of hen-and-chicken bunches, offers fruit power and concentration. Clones 95, 96 and 76 offer a more neutral flavour, but have wonderful textural notes and provide a great canvas for the winemakers to work with. The small vineyard blocks and subtle nuances offered by these different clones form the basis of a wine of great complexity. Early hand-harvesting enables careful selection of only the very best fruit, resulting in a wine with elegance, purity and balance.

The Wine

Eight separate blocks were hand-harvested between 19 February and 3 March 2010, between 11.0-12.5 Baumé. The low Baumé levels were achieved due to our specific clonal selection which includes 95, 96, 76 and Gin Gin. Many of these clones show complex fruit flavours at low sugar levels with a strong core of acidity. Picking at this Baumé level enables the creation of a wine of sufficiently low alcohol levels to ensure great balance and delicacy. The fruit was cooled overnight, then whole-bunch pressed and transferred to barrel for fermentation, with 35% undergoing indigenous yeast fermentation. French oak, sourced from cooperages including Latour, Dargaud & Jaegle, Seguin Moreau and Cadus, was used, of which 26% was new. To build texture and lower natural acidity, 34% of the wine underwent malolactic fermentation. The wine was aged for nine months in oak barriques, undergoing regular battonage, before final blending in December 2010 and bottling on 25 January 2011.



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