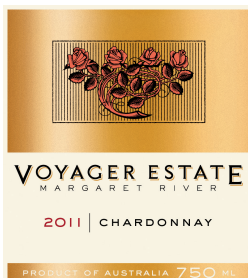


# VOYAGER ESTATE

MARGARET RIVER

## 2011 CHARDONNAY



**Variety:** 100% Chardonnay.

**Colour:** Pale straw colour with hints of green.

**Nose:** Delicate aromas of white flowers, 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:** The outstanding 2011 vintage has produced a wine of exceptional fineness, balance and purity. Aromas of citrus blossom and white nectarine lead to a textural palate of lemon pith, grapefruit and dried pears with a clean, flinty, mineral finish. Sensitive winemaking techniques and the subtle use of French oak have produced a wine with great flavour and texture which is restrained, complex and elegant.

**Food Match:** Longer cooked and fatter white meats, such as pork belly or roasts match the fuller body of this Chardonnay.

**Alc/Vol:** 13.3%

**pH:** 3.19

**Total Acidity:** 7.1 g/L

**Harvest Date:** 9 - 19 February 2011.

**Oak Maturation:** : Matured in 42% new and 29% each of one and two-year-old French oak for 10 months.

**Bottling Date:** 15 May 2012.

**Cellaring Potential:** Up to 10 years.

### Vintage

A mild and very dry winter was followed by warm early spring conditions which advanced the vine growth and led to early flowering. The beginning of November saw unusually warm temperatures close to 30°C and was a prelude to the warm and humid summer to come. December brought more warm and dry days and with the vine canopies in great condition, all varieties passed through veraison very quickly. The January and February ripening period can best be described as extremely warm and humid with some timely late summer rainfall events. A tropical cyclone which was forecast to hit the region during the last weekend of January, fortunately dissipated and resulted in just a couple of light showers. Similar to 2007, conditions prompted an extremely early harvest, which saw Chardonnay harvested during early to mid February. Despite a consistently hot summer we were fortunate not to experience any excessive heat spikes and consequently the white grapes were all harvested in perfect condition with characteristic balance, freshness and purity.

### Vineyard

Our Estate Chardonnay vineyards are located in the Stevens Valley area within the Wallcliffe subregion of Margaret River. The area is 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 us to carefully select only the very best fruit, resulting in a wine with elegance, purity and balance.

### The Wine

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Steve James Manager of Winemaking and Viticulture with Winemaker, Travis Lemm, and Vineyard Manager, Glen Ryan

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