

VOYAGER ESTATE

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

2012 CHARDONNAY

Variety: 100% Chardonnay

Colour: Medium lemon with golden hues

Nose: Complex aromas of lemon sherbert, grapefruit, pear, butterscotch and vanilla shortbread together with underlying flinty notes.

Palate: Still youthful, the intense and textural palate displays a complex array of fruit characters from grapefruit through to white peach and dried pear. Improving as it ages, the chabby, toasty oak is integrating beautifully to provide great length and a long mineral finish.

Style: The 2012 vintage with its warm ripening period for Chardonnay has produced a fine and elegant wine, displaying the hallmark flavours of lemon pith and grapefruit with hints of pear and white stone fruit. Sensitive winemaking techniques have resulted in a lower alcohol style wine that is restrained, complex and elegant. This is a classic Margaret River Chardonnay that will reward you now or in years to come.

Food Match: Intensely flavoured and succulent fish such as Emperor or Snapper. Char-grilled white meat dishes will also pair nicely.

Alc/Vol: 13%

pH: 3.21

Total Acidity: 7.1 g/l

Harvest Date: 2 - 23 February 2012

Oak Maturation: Matured in French oak barrels for 11 months, of which 36% were new

Bottling Date: 20 May 2013

Cellaring Potential: Up to 10 years

Vintage

Excellent soil moisture levels from the winter rains assisted the vines with a terrific even spring budburst across all varieties. Whilst the growing season had some challenges with mild to warm temperatures and some good rain events, our high standard of vine management and monitoring ensured healthy vines and resulted in excellent fruit-set. With above average temperatures for January, February and March, the vines experienced one of the driest and warmest seasons on record. Subsequently we had our earliest start to vintage ever with our first Chardonnay being harvested on 2 February and continuing for the next 21 days. The 2012 vintage will be remembered as one of our warmest summers and earliest vintages with above average yields producing exceptionally clean, pure fruit with great varietal expression.

Vineyard

Voyager Estate's Chardonnay vineyards have 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. All vines are trained to Vertical Shoot Positioning (VSP) and are meticulously cultivated to ensure vine balance and uniformity with naturally low yields. The vineyard is managed with the ethos of balanced and sustainable stewardship - this involves a very 'back-to-basics' approach to viticulture where the focus is on building a healthy and resilient vineyard through the use of natural products and encouraging bio-diversity. The small vineyard blocks and subtle nuances offered by the 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

Seven separate blocks were hand-harvested between 2 - 23 February with Baumés between 11.0-12.5. A combination of early hand-harvesting, the use of wild yeast fermentation and grape solids, combined with regular battonage, have all contributed texture, complexity and balance to the wine. The low Baumé levels were achieved due to our specific clonal selection, including 95, 96, 76 and Gin Gin. Many of these clones show complex fruit flavours at low sugar levels with a strong core of acidity and picking at a low Baumé level allowed us to create a wine with sufficiently low alcohol levels that displays balance and delicacy. The fruit was cooled overnight, then whole-bunch pressed and transferred to barrel for fermentation, whereby 37% utilised indigenous yeast fermentation. Fermented entirely in French oak barrels of which 36% were new. Fifty percent of the wine underwent malolactic fermentation to build texture and lower the natural acidity. It was aged for eleven months in oak barriques, undergoing regular battonage, before final blending in January 2013 and bottling on 20 May 2013.



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

For more information contact: Voyager Estate Wine Room Telephone: +61 8 9757 6354 Email: winerom@voyagerestate.com.au

