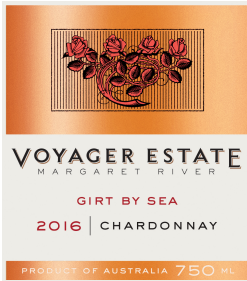


VOYAGER ESTATE

MARGARET RIVER

2016 GIRT BY SEA CHARDONNAY



Variety: 100% Chardonnay

Colour: Pale straw

Nose: Attractive aromas of citrus and tropical fruits with hints of nougat and talc.

Palate: The medium weight textural palate displays vibrant flavours of citrus fruits, dried pears and some riper tropical notes. The restrained use of French oak and wild yeast fermentation adds subtle complexity and texture to the palate which finishes with a clean mineral edge.

Style: Sourced from Estate grown vineyards, the wine was crafted to create a fruit-driven, early drinking style.

Food Match: Grilled Pink Snapper with herbs and lemon.

Alc/Vol: 13.5%

pH: 3.21

Total Acidity: 6.5g/L

Harvest Date: 8 February to 2 March 2016

Oak Maturation: Matured in new and old French oak for 8 months

Bottling Date: 16 January 2017

Cellaring Potential: Made for immediate enjoyment

Vintage

The vines enjoyed a near perfect growing season, with warm dry spring weather and relatively light wind conditions prevailing along the Margaret River coast. The summer conditions were nice and warm without excessive heat, until a curve ball arrived during January 18 to 20 with a rare weather event for this time of the year occurring, resulting in 80mm of rain falling over the region. This was a timely watering from Mother Nature for the reds - but not so timely for the whites which were only a couple of weeks from harvest. Followed by some cooler conditions in late January and early February, this combination of events had the effect of delaying the white grape harvest - with our first pick of Chardonnay on February 8, which was one week later than the past few years. The team picked small parcels of fruit each day with Chardonnay being harvested during mid February to early March, followed by Semillon, Sauvignon Blanc and Chenin Blanc during the late February to mid March period. The 2016 vintage was a very strong year overall for the whites which all displayed bright, intense varietal fruit flavours with excellent natural acidity.

Vineyard

Our Estate Chardonnay vineyards are planted in the Stevens Valley area which is located within the Wallcliffe subregion of Margaret River. The area is characterised by gentle slopes of red/brown gravelly soils, about one metre deep, with a stony/clay subsoil. Located in close proximity to the Indian Ocean with its cooling seabreezes - nature provides the perfect microclimate for the development of exceptional Chardonnay grapes. The small vineyard blocks and subtle nuances offered by the use of different clones form the basis of a wine which displays purity, freshness and balance. Typically the fruit is harvested with a strong citrus element forming the core of the wine, with subtle hints of tropical fruits shining through. This results in a medium weight wine with nice texture and fresh vibrant fruit flavours.

The Wine

Eleven separate blocks harvested between 8 February and 2 March make up this blend. The core grapefruit backbone is due to the predominantly Gin Gin clone. The fruit was pressed and settled overnight prior to fermentation in both stainless steel and French oak barrels. Natural yeast dominated the primary fermentation, after which the wines were matured for 8 months in oak barrels with monthly stirring to add further complexity and texture. Following maturation the parcels were blended and the wine remained on light lees until fining, filtration and bottling in January 2017.

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

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