



2014 TOM PRICE CHARDONNAY

Variety: 100% Chardonnay

Colour: Pale straw with hints of green.

Nose: Subtle aromas of citrus fruit and pear with delicate floral nuances and underlying flinty notes.

Palate: The complex and textural palate displays vibrant citrus elements with a fine, delicate creamy oak nuance, underpinned by balanced natural acidity on the finish.

Style: Perfect ripening conditions for Chardonnay in 2014 has produced a pinnacle wine for our portfolio, the first Chardonnay ever produced under the Tom Price label. The wine displays the hallmark concentrated citrus fruit flavours from the Gin Gin clone seamlessly balanced with the palate weight and texture of Clone 95. Hand-harvesting, wild yeast fermentation, grape solids and French oak selection have all contributed texture, complexity and balance to the wine.

Food Match: Lobster, avocado and mango salad with lemongrass vinaigrette

Harvest Date: 5 and 6 February 2014

Bottling Date: 18 May 2015

Oak Maturation: 11 months in French oak, 43% new, 57% one-year-old

Cellaring Potential: Up to 10 years

THE VINTAGE

Early winter chilling with above average rainfall and full soil moisture provided excellent conditions for complete vine dormancy and even budburst, with steady uniform vine growth. A December mean temperature of 25.8°C and south easterly breezes introduced the summer weather pattern, setting the vines up for the all important ripening period. With only 11.5mm of rain falling over December, January and February, it was one of the best and driest preludes to vintage in Margaret River. Harvest commenced on the January 29, the earliest we have ever started. Overall warm and dry with cool evenings enabling the fruit to ripen consistently and retain excellent freshness. Baumé levels at harvest were generally lower than previous years. Fruit retained excellent natural acidity and displayed bright flavours with great varietal expression.

THE VINEYARD

The fruit for this wine was sourced from Broadvale Block 5 and Broadvale Block 6 vineyards. Block 5 is planted to the Gin Gin clone whilst Block 6 is planted to Clone 95. The soil in both vineyards is extremely gravelly with a very high content of granite and possesses an underlying stony-clay base at a depth of around one metre. These special vineyard blocks produce very balanced vines, which even from a young age have proven extremely adept at expressing a distinctive quality and personality. The vineyards are selectively hand-harvested in small parcels. Both blocks produce consistently exceptional fruit and as such are worthy of producing both single vineyard expression wines and the combination of each has created this, our first Tom Price Chardonnay.

THE WINE

At Voyager Estate we have always maintained that great wines are made in great vineyards. In reality, however, when considering how rarely wines such as Tom Price are made, it is a combination of several factors that all come together at once, a very exceptional event indeed. It takes phenomenal vintage conditions, excellent vineyard management and careful winemaking to make a wine we deem worthy enough to be considered a Tom Price wine. On these rare occasions, when all the factors do align, we simply give the fruit the lead and act as the caretaker, thus allowing the wine to evolve from its natural origins. A barrel selection from the single vineyard wines from Broadvale Block 5 (43%) and Block 6 (57%), hand-harvested and whole-bunch pressed fruit was transferred directly to barrel for Indigenous fermentation. Malolactic fermentation occurred on the Clone 95 component parcel only. Coopers included Dargaud & Jaegle, Cadus and Latour. Bâtonnage in barrel was conducted every four weeks over the entire 11 month maturation period, before final blending in January 2015 and bottling in May 2015.

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

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