
COASTAL CHARDONNAY 2022

VARIETY	100% Chardonnay	HARVESTED	17 February to 7 March 2022
ALC/VOL	13.0%	OAK	French Oak Puncheons, 7 months, 10% new
pH	3.3	CELLARING	8+ years
TA	6.7 g/L	COLOUR	Pale straw
VINEYARD	Select vineyard blocks, majority Gingin clone	NOSE	Fresh, sweet citrus, paw paw, white flower, nougat
SOIL	Red, brown gravelly slopes and stony, clay subsoils	PALATE	Bright, layered texture, gentle toastiness, balanced
ORGANIC	Organically farmed	FOOD MATCH	Fish & Chips on the beach

VINTAGE

A cool start to the season slowed early vine growth and delayed flowering, resulting in moderate yields. By late December, our organic farming practices had the vineyards well placed for a stellar vintage. Healthy canopies kept the grapes cool through a record hot summer, preserving freshness, and our Chardonnay was harvested with fruit purity and vitality.

METHOD

Estate grown vineyards make up this blend, predominantly from Gingin clone which provides a backbone of grapefruit. Parcels of fruit were pressed and settled overnight prior to fermentation in French oak puncheons. Subsequent bâtonnage and maturation over seven months added further complexity and texture. Parcels were blended before bottling in November 2022.

“A true wine of place – celebrating a core of Gingin fruit from our organically farmed coastal vines, supported by subtle toast and a refreshing citrus backbone. Drinkability, with a wow factor.”

TRAVIS LEMM, WINEMAKER & WINERY MANAGER

VOYAGER ESTATE

MARGARET RIVER