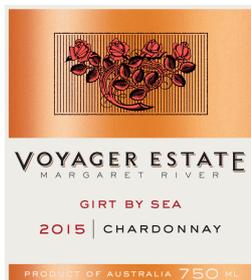


VOYAGER ESTATE

MARGARET RIVER

2015 |



Variety: 100% Chardonnay

Colour: Pale green straw colour

Nose: Attractive aromas of citrus fruits and dried pear 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. Subtle hints of French oak add a nice layer of complexity to the wine 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. Fresh and full of vitality, with subtle complexity and texture and a lovely clean finish - a pure expression of Margaret River Chardonnay.

Food Match: Corn-fed chicken breast, buckwheat tabouleh, onion petals, charred apricots, and macadamia nuts

Alc/Vol: 13.3%

pH: 3.28

Total Acidity: 6.8 g/l

Harvest Date: 3 - 12 February 2015

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

Bottling Date: 18 January 2016

Cellaring Potential: Made for immediate enjoyment

Vintage

The region experienced quite a challenging growing season due to variable weather conditions. An unseasonably warm end to the winter period led to early bud-break across all varieties. This was followed by a cool and windy spring, resulting in natural yield reduction. In terms of the harvest period, it was one of the driest white harvests on record with some rainfall post-whites in March, followed by the usual break of seasonal rainfall in early April. Consistently warm conditions during the summer assisted with excellent early tannin ripeness in the reds whilst allowing time for balanced flavour development. Yields were 20 to 30% below average across all varieties which allowed the fruit to move through flavour profiles quite rapidly, therefore harvest timing was critical to ensure the fruit was captured at peak varietal expression. Despite the more challenging conditions, we are delighted with the wines from the season, as the consistent quality that is the hallmark of Voyager Estate and Margaret River, is once again outstanding, with Chardonnay and Cabernet Sauvignon looking particularly impressive.

Vineyard

Voyager Estate's vineyards are 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 sea breezes, 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

Eight separate blocks harvested between 3-12 February make up this blend, the predominant Gin Gin clone providing the core grapefruit backbone. 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 seven 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 2016.

A handwritten signature in black ink, appearing to read 'Steve James'.

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

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