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# MUSEUM CHARDONNAY 2013

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VARIETY	100% Chardonnay	HARVESTED	10 to 22 February 2013
ALC/VOL	13,5%	OAK	French oak, 10 months, 43% new
pH	3,08	CELLARING	10 years
TA	8 g/L	COLOUR	Pale straw colour
VINEYARD	Seven Estate vineyards in Stevens Valley	NOSE	Citrus, spice, almond, honeysuckle, caramelised pear
SOIL	Red/brown gravelly soils with stony, clay subsoil	PALATE	Ripe, textural, savoury, integrated oak, mineral finish
ORGANIC	Naturally farmed	FOOD MATCH	Intensely flavoured, char-grilled fish

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## VINTAGE

Following our driest July ever, early spring conditions saw excellent budburst and steady vine growth. Late November brought windy thunderstorms which reduced yields by up to 30%. A warm, dry summer advanced fruit development leading to a very compressed and early harvest period. All fruit was harvested in pristine condition with great vibrancy and excellent flavour profiles.

## METHOD

Hand-harvested fruit from seven blocks, picked at low Baumé was cooled overnight, whole-bunch pressed then transferred to barrel for fermentation. 70% fermented using indigenous yeasts and half underwent malolactic fermentation to build texture and lower natural acidity. The wine aged for 10 months in oak, undergoing regular batonnage, before final blending and bottling in January 2014

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"The beauty of Chardonnay is in its expression of the vineyard and the growing season. The warm ripening period of 2013 produced a classic, and reminds us why we grow it year on year."

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER