
GIRT BY SEA CHARDONNAY 2019

VARIETY	100% Chardonnay	HARVESTED	28 February to 15 March 2019
ALC/VOL	13.0%	OAK	7 Months in French oak puncheons
pH	3.35	CELLARING	Made for immediate enjoyment
TA	7.0 g/L	COLOUR	Pale straw
VINEYARD	Seven vineyards in Stevens Valley, various clones	NOSE	Vibrant, grapefruit, Meyer lemon, nougat, flinty
SOIL	Red/brown gravelly slopes with stony/clay subsoils	PALATE	Textural, gentle oak, perfectly balanced, refreshing
ORGANIC	Organically farmed	FOOD MATCH	Char-grilled or honey glazed white meats

VINTAGE

A cool, late season with below-average January temperatures contributing to a two-week delay in harvest. Moderate weather was perfect for steady ripening, with slow sugar accumulation, flavour development & natural acidity retention. Challenges included bird pressure & untimely humidity, however our organically-farmed vines produced outstanding wines.

METHOD

Seven blocks make up this blend, the core being from grapefruit-intense Gingin clone. Fruit was pressed, settled overnight then fermented in stainless steel or French oak prior to seven months maturation in oak puncheons with monthly stirring. Parcels were then blended & remained on light lees until fining, filtration and bottling in January 2020.

“100% Estate grown & made, this approachable fruit-driven wine celebrates a core of Gingin fruit from our organically farmed coastal vines. Made for everyday enjoyment & summer BBQs with friends.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER