
PROJECT PET NAT ROUGE 2021

VARIETY	100% Merlot	HARVESTED	22 March 2021
ALC/VOL	13,5%	OAK	None
pH	3.14	CELLARING	Made for immediate enjoyment
TA	7.6 g/L	COLOUR	Pale cloudy pink
VINEYARD	Voyager Block 4 planted in 1978, North Block 5	NOSE	Fresh raspberries, strawberries, bread dough
SOIL	Gravelly, loam soils	PALATE	Soft, savoury, berries & watermelon, lively acidity
ORGANIC	Certified Organic	FOOD MATCH	Cured or lightly chargrilled meats

VINTAGE

A tricky season commencing with good early season growth. A cool, wet November impacted fruit set and resulted in reduced yields. Early summer was hot and dry, but February brought more cool and wet conditions. Our organic farming, however, had the vineyard in terrific shape to deal with the weather challenges of the season.

METHOD

Hand-picked fruit was whole-bunch pressed to tank, free run juice only. After three days of settling, juice was racked, inoculated and kept at twelve degrees throughout fermentation. Bottling occurred on 29 April as an active ferment, resulting in a lightly sparkling effect. Unfiltered, the wine displays a cloudy appearance.

“We’re excited to share our first certified organic Pet Nat – crafted from 100% heritage Merlot fruit. Made using the méthode ancestrale technique, the result is a fresh, lively and fun wine with natural fizz.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER