
ROSÉ

2021

VARIETY	Shiraz, Tempranillo, Merlot, Viognier	HARVESTED	13 to 24 March 2021
ALC/VOL	13.5%	OAK	None
pH	3.3	CELLARING	Made for immediate enjoyment
TA	6.0 g/L	COLOUR	Pale salmon pink
VINEYARD	C3 Tempranillo (Clone 98), U7 Merlot, W3 Shiraz	NOSE	Lifted, fresh raspberries, strawberries, talc
SOIL	Gravelly, stony soils producing balanced & moderate yields	PALATE	Vibrant, textural, savoury, clean, refreshing finish
ORGANIC	Organically farmed	FOOD MATCH	Charcuterie, marinated seafood, pickled vegetables

VINTAGE

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

METHOD

Produced primarily from a combination of Tempranillo for raspberry & spice notes, Merlot for strawberry freshness and Shiraz for floral aromatics & summer berries. Fruit was gently pressed to extract a free run component with minimal colour then fermented cool to help maintain aromatics. Some Viognier was co-fermented for textural complexity and lifted aromatics.

“Crafted from a combination of Tempranillo, Merlot and Shiraz fruit, with some skin contact Viognier adding textural complexity. An excellent food wine, but equally delicious as a crisp sundowner.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER