
SPARKLING CHENIN BLANC 2021

VARIETY	100% Chenin Blanc	HARVESTED	23 to 26 February 2021
ALC/VOL	13.0%	OAK	N/A
pH	2.0	CELLARING	Drink now for immediate enjoyment
TA	8.5 g/L	COLOUR	Pale straw
VINEYARD	Weightmans Block 1 vineyard	NOSE	Fresh sweet citrus fruit, red apple, meringue
SOIL	Red, brown loamy soil, stone, gravel subsoils	PALATE	Lemon zest, grapefruit, meringue, crisp acidity
ORGANIC	Organically farmed	FOOD MATCH	Enjoy as an aperitif or with crustacean dishes
VINTAGE	A tricky season commencing with good early vine growth, followed by a wet November. Early summer was hot and dry, with soil moisture from spring rainfall building out the vine canopies nicely. Following another cold spell in early February, the chenin blanc fruit was picked with a liveliness and purity befitting of the cooler growing conditions.		
METHOD	Hand-harvested fruit was whole-bunch pressed to avoid skin phenolics, settled overnight then fermented in stainless steel tanks; the cool ferment helping to retain fresh fruit aromatics. The wine was then fined, filtered and tirage bottled in June for secondary fermentation and remained on lees until February 2022 to gain additional complexity and a fine bead.		

“Chenin blanc has reclaimed its mojo. Our organically farmed Weightmans Block 1 vineyard produces fruit with beautiful purity and freshness, perfectly suited to a sparkling aperitif style. Think light citrus and green apple, with elegance and complexity from time spent on lees.”

TRAVIS LEMM, WINEMAKER & WINERY MANAGER

VOYAGER ESTATE
MARGARET RIVER