
SPARKLING CHENIN BLANC 2023

VARIETY	100% Chenin Blanc	DISGORGED	February 2024
ALC/VOL	13.0%	OAK	5% fermented in a new French oak puncheon
HARVESTED	8 March to 10 April 2023	COLOUR	Pale straw
VINEYARD	Weightmans Block 1	NOSE	Lime, sherbert, red apple skin, sourdough
SOIL	Red, brown loamy soil, stone, gravel subsoils	PALATE	Vibrant, crisp citrus, pome fruits, light phenolic grip
ORGANIC	Organically farmed	FOOD MATCH	Light vegetarian and seafood snacks

VINTAGE

Despite a cool start to spring, flowering and fruit set were even across all varieties. November heralded the beginning of a glorious run of weather. Days were warm but never hot, and temperatures dropped nicely into the evenings, allowing gradual ripening and acid retention in the grapes. Harvest commenced a week later than 'normal' under clear blue skies and finished in mid-April.

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. A parcel of juice was fermented in a new oak puncheon. The wine was then fined, filtered and tirage bottled in June for secondary fermentation and remained on lees until February 2024 to gain additional complexity and a fine bead.

“Our certified organic Weightmans Block 1 vineyard produces Chenin Blanc fruit with incredible purity and freshness – perfect for crafting a uniquely Western Australian aperitif style sparkling that suits our sunny climate and lifestyle.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER