
V5 CHENIN BLANC

2023

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| VARIETY | 100% Chenin Blanc | MATURATION | Old French oak puncheons and concrete egg |
| ALC/VOL | 12.0% | CELLARING | Up to 7 years |
| HARVESTED | 24 March 2023 | COLOUR | Pale lemon |
| VINEYARD | Original 1978 Chenin Blanc plantings | NOSE | Bright, fresh lemon, sherbet, white flowers, sage |
| SOIL | Sandy loam over clay | PALATE | Citrus, dehydrated apple, textural, light phenolics |
| ORGANIC | Certified organic | FOOD MATCH | Cheeses - goats, aged parmesan, or white rind |

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

One pick of Chenin Blanc fruit, treated two different ways in the winery. One parcel was fermented with extended skin contact and matured in concrete egg for 2 months. The other parcel was naturally fermented in old oak, with the ferment stopped at 1 baume.

“Crafted from original Estate vines planted in 1978. This has so much texture and interest. Sleek, skinsy, and vibrant, with just enough sweetness to balance the light grip on the finish Chenin Blanc is renowned for.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER