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# SPARKLING CHENIN BLANC 2024

VARIETY	100% Chenin Blanc	DISGORGED	March 2025
ALC/VOL	12.5%	MATURATION	5% fermented in a new French oak puncheon
HARVESTED	5 February 2024	COLOUR	Pale lemon with green hues
VINEYARD	Weightmans Block 1	NOSE	Apple skin, elderflower, lime blossom, pastry
SOIL	Red, brown loamy soil, stone, gravel subsoils	PALATE	Zesty citrus, delicate minerality & long acid finish
ORGANIC	Organically farmed	FOOD MATCH	Light vegetarian and seafood snacks

## VINTAGE

The 2024 vintage featured an extended warm and dry period following reasonable winter rains and an early budburst. The season experienced warmer-than-usual temperatures, promoting even and early ripening and was particularly suited to Chenin Blanc. Harvesting in early February was a record for the variety.

## METHOD

Hand-harvested fruit was whole-bunch pressed and fermented in stainless steel tanks. One parcel of juice was fermented in a new oak puncheon. The wine was then fined, filtered and tirage bottled in June for secondary fermentation, remaining on lees until March 2025 to gain complexity and a fine bead.

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“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