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# TEMPRANILLO ROSÉ 2024

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VARIETY	Tempranillo	OAK	5 months, old oak puncheons
ALC/VOL	13.0%	CELLARING	Made for immediate enjoyment
HARVESTED	24 February 2024	COLOUR	Bright salmon
VINEYARD	C3 Tempranillo (Clone 98)	NOSE	Redcurrant, blood orange, yellow rose, French tarragon
SOIL	Gravelly, stony soils producing balanced & moderate yields	PALATE	Savoury, phenolic grip, fresh acidity, a hint of cedar
ORGANIC	Certified organic	FOOD MATCH	Barbequed prawns or chargrilled mediterranean vegetables

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## VINTAGE

The 2024 vintage featured an extended warm and dry period following reasonable winter rains and an early bud burst. The season experienced warmer-than-usual temperatures, promoting even and early ripening. Harvesting commenced early and finished before Easter, producing fruit with great ripeness, intense flavour, and vibrant acidity.

## METHOD

Tempranillo fruit was cold pressed and juice removed off skins in a flash. Barrel-fermented in old oak puncheons. Remained on lees for five months with regular bâtonnage. Bottled young for early release.

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“We planted our C3 Tempranillo block to craft an iconic Margaret River Rosé. Fine-boned and 100% barrel fermented, this wine balances savoury texture with a lean acid line for seriously delicious drinking.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE  
MARGARET RIVER