
VIVID RED [PF]

2024

VARIETY	Shiraz, Tempranillo, Grenache, Merlot	OAK	3 months, old oak barriques
ALC/VOL	13.0%	CELLARING	Made for immediate enjoyment
HARVESTED	Mid-late February 2024	COLOUR	Deep purple
VINEYARD	Old-vine Shiraz & Grenache blended with new vineyards	NOSE	Intense red fruit, earth, graphite, aniseed
SOIL	Stony, gravel soils with underlying stone & clay	PALATE	Bold, wild brambly fruit, ferrous, velvety tannin
ORGANIC	Certified organic	FOOD MATCH	Barbeque meats, balsamic roasted tomatoes or charcuterie

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. Overall, the reds stand out for their fruit weight, vibrancy, and significant but fine tannins.

METHOD

Hand-picked parcels of fruit were whole-bunch fermented in small vessels and remained on skins for 14 days before being pressed to old oak barriques where they matured, separately, for three months. Wines were then racked to tank and blended just prior to bottling for a spring release. No fining and no added sulphites.

“A pure and bold expression of our place in Stevens Valley. Wild, bright and completely preservative-free, it’s fresh as the day and ready for spring.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER