
BROADVALE BLOCK 1

MALBEC

2025

VARIETY	100% Malbec	MATURATION	Second and third use French barriques
ALC/VOL	14.0%	CELLARING	Up to 5 years
HARVESTED	16 March 2025	COLOUR	Deep magenta
VINEYARD	9 years of age with incredible potential	NOSE	Intense dark berries, anise, red liquorice and herbs
SOIL	Predominantly gravelly loam	PALATE	Juicy, ripe fruit, velvety tannins, subtle char note
ORGANIC	Certified organic	FOOD MATCH	Herb-roasted chicken or pork
VINTAGE		METHOD	

The 2025 season was warm and dry, with an early start and steady progression through harvest. Reds took longer to reach phenolic ripeness, but our pristine fruit held through to April, allowing Malbec to be picked in stunning shape – even after a late rain event.

Fruit was handpicked and destemmed, seeking to retain as many whole berries as possible. A three-day cold soak followed. The ferment was then gently plunged and pumped over. The wine was pressed after 14 days and racked to oak, where malolactic fermentation occurred. No rack and returns, the wine came out to tank just before Christmas. Bottled in January 2026.

“We have one small block of much-prized Malbec. Located on the Broadvale hill, it is mostly gravel loam, with a small patch of sand at one end. The beauty of it is quite bewildering – incredibly bright and succulent fruit from a strangely distinctive place on our Estate.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER