
SPARKLING CHENIN BLANC 2025

VARIETY	100% Chenin Blanc	DISGORGED	9 January 2026
ALC/VOL	12.5%	MATURATION	Small portions in old puncheon for added complexity
HARVESTED	13 February 2025	COLOUR	Pale lemon with green hues
VINEYARD	Weightmans Block 1	NOSE	Red gala apple, white flowers, warm baked bread
SOIL	Red, brown loamy soil, stone, gravel subsoils	PALATE	Bright acidity, apple & citrus, long toasty length
ORGANIC	Organically farmed	FOOD MATCH	Seafood appetisers - from oysters to calamari

VINTAGE

Warm temperatures and late winter rains woke the vines sooner than expected. Pre-pruning and a cooler August helped stall budburst until early September. Conditions continued to be warmer and drier than average, triggering fruit set and helping to ripen fruit beautifully into the new year. Shoot thinning ensured only pristine bunches were harvested. Our Chenin Blanc was picked with fruit purity and excellent natural acidity.

METHOD

Hand-harvested fruit was whole-bunch pressed to avoid skin phenolics, settled for 48 hours and then racked to stainless steel tanks for fermentation. The cool tank ferment helped preserve the fruit aromas and vitality. A small parcel of juice was fermented in a new oak puncheon. The wine was then fined, filtered and tirage bottled in early September for secondary fermentation, and remained on lees until January 2026 to gain additional complexity and a fine bead.

“Our certified organic Weightmans Block 1 produces Chenin Blanc fruit with incredible purity and freshness. We know this site intimately, and everything we do in the winery is about respecting that - gently building texture and detail to craft a sparkling wine that is elegant and timeless.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER