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# PROJECT SPARKLING ROSÉ 2021

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VARIETY	55% Merlot & 45% Shiraz	HARVESTED	15 & 16 March 2021
ALC/VOL	13.5%	DISGORGED	2 November 2021
pH	2.9	CELLARING	Made for immediate enjoyment
TA	9.0 g/L	COLOUR	Pale salmon pink
VINEYARD	Ullinger Block 7 & Cordis Block 2	NOSE	Delicate, fresh raspberry, cranberry
SOIL	Gravel sites with fantastic drainage	PALATE	Lively, blood orange, red apple skins, fine acidity
ORGANIC	Organically farmed	FOOD MATCH	Aperitif, picnics or any kind of celebration

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## VINTAGE

A tricky season commencing with good early season growth. A cool and wet November impacted fruit set and resulted in reduced yields. Summer was hot and dry, until February & early March brought more cool and wet conditions. Our organic farming, however, had the vineyard in terrific shape to deal with the challenges and fruit was harvested in great condition.

## METHOD

The fruit was gently pressed to avoid skin phenolics, juice was settled overnight before fermentation in stainless steel tanks. The cool ferment helps to retain fresh fruit aromatics. This wine was filtered & tirage bottled in July for secondary fermentation & remained on lees until riddling and disgorging in early November 2021.

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“Crafted from a blend of certified organic Merlot and Shiraz, this is a refreshingly crisp yet savoury sparkling Rosé. This cooler vintage showcases vibrant redcurrant and cranberry notes with lively acidity.”

TRAVIS LEMM, WINEMAKER & WINERY MANAGER

VOYAGER ESTATE

MARGARET RIVER