
PROJECT SPARKLING ROSÉ 2022

VARIETY	58% Merlot & 42% Shiraz	TIRAGE	October 2022
ALC/VOL	13.0%	DISGORGED	August 2025
HARVESTED	14 to 15 March 2022	COLOUR	Pale pomegranate red
VINEYARD	C2 Shiraz, U7 & U13 Merlot	NOSE	Cherry syrup, strawberry jam, savoury, hint of truffle
SOIL	Gravelly sites with fantastic drainage	PALATE	Fine bead, fine acidity, red fruits, soft, supple finish
ORGANIC	Organically farmed	FOOD MATCH	Duck liver parfait, charcuterie

VINTAGE

A cool start to the season delayed flowering and slowed early vine growth, but by late December our organic farming practices had the vineyard well placed for another stellar vintage. Healthy canopies kept the grapes cool through a very warm summer and preserved the freshness beautifully, with the wines showing purity of fruit and incredible vitality.

METHOD

Fruit harvested from mature certified organic Shiraz and Merlot vines was gently pressed to avoid skin phenolics. Juice was settled overnight then fermented in stainless steel tanks; the cool fermentation helping retain fresh fruit aromatics. A dosage of 4 g/L was added prior to bottling to produce a crisp, dry sparkling style.

“Meticulously crafted from certified organic Shiraz and Merlot, our Sparkling Rosé is what we like to call a ‘seriously fun’ drink. Creamy bubbles launch into layers of supple red fruit and tingling acidity – your go-to wine for the good times.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER