
CHENIN BLANC

2023

VARIETY	100% Chenin Blanc	HARVESTED	11 to 21 March 2023
ALC/VOL	13.5%	OAK	20% in old French oak puncheons
pH	3.35	CELLARING	Made for immediate enjoyment
TA	7.3 g/L	COLOUR	Pale green straw
VINEYARD	Three Estate blocks, some of Margaret River's oldest	NOSE	Honeysuckle, quince, red apple, lavender, musk
SOIL	Gravelly loam with stony clay subsoil	PALATE	Dried apricot, quince skin, minerality, gentle grip
ORGANIC	Certified organic	FOOD MATCH	Mild spicy dishes

VINTAGE

Despite a cool start to spring, flowering and fruit set were even across all varieties. November heralded the beginning of a glorious run of weather. Days were warm but never hot, and temperatures dropped nicely into the evenings, allowing gradual ripening and acid retention in the grapes. Harvest commenced a week later than 'normal' under clear blue skies and finished in mid-April.

METHOD

Pressed to tank on arrival into the winery to ensure aromatics were preserved. Juice was then settled to aid clarification, inoculated and fermented in a combination of stainless steel to retain the fresh fruit profile, and older French oak puncheons, to give texture to the palate. Following a short maturation period, parcels were blended prior to bottling in June 2023.

“A classic style with a contemporary mindset, displaying fruit intensity and nuance, from our certified organic Chenin Blanc vines.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER