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# CHENIN BLANC

## 2024

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VARIETY	100% Chenin Blanc	OAK	20% in old French oak puncheons
ALC/VOL	13.5%	CELLARING	Made for immediate enjoyment
HARVESTED	8 to 10 February 2024	COLOUR	Pale green straw
VINEYARD	Three Estate blocks, some of Margaret River's oldest	NOSE	Honeydew melon, white floral, straw bale, vanilla
SOIL	Gravelly loam with stony clay subsoil	PALATE	Bright, fresh, generous fruit, harmonious, textural
ORGANIC	Certified organic	FOOD MATCH	Mild, aromatic Thai curries

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### VINTAGE

The 2024 vintage featured an extended warm and dry period following reasonable winter rains and an early bud burst. The season experienced warmer-than-usual temperatures, promoting even and early ripening. Harvesting commenced early and finished before Easter. Chenin Blanc thrived in the warmer conditions, resulting in great ripeness, fruit flavour, and vibrant acidity.

### 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 2024.

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“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