
CHENIN BLANC

2025

VARIETY	100% Chenin Blanc	MATURATION	30% old French oak barrels
ALC/VOL	13.5%	CELLARING	Made for immediate enjoyment
HARVESTED	18 to 27 February 2025	COLOUR	Pale green straw
VINEYARD	Three Estate blocks, some of Margaret River's oldest	NOSE	Nashi pear, orange, honeydew, lanolin, white florals
SOIL	Gravelly loam with stony clay subsoil	PALATE	Soft, phenolic, textural, mineral, touch of char
ORGANIC	Certified organic	FOOD MATCH	Chargrilled marron, citrus dressing

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

Fruit was pressed and settled for 24 hours. The juice was then racked to various vessels and fermented naturally. One parcel was fermented and matured on lees in our Nico Vela concrete, bringing a savoury character. Another tank was fermented cool, to bring out fruit vibrancy on the nose and palate. The third parcel was fermented in concrete egg and barrique. The juice remained in these vessels until complex blending in late August.

“Crafted from our old heritage blocks, Chenin Blanc is at the heart of our Estate. This is a more textural expression, threaded together with a light phenolic crunch, palate richness, and a touch of lees maturation, to produce a wine that speaks resolutely of place.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER