
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	The 2025 season was warm and dry, with an early start and steady progression through harvest. Chardonnay led the way, developing excellent flavour and acidity, followed by our other vibrant white varieties. Reds took longer to reach phenolic ripeness, but our pristine fruit held through to April, allowing Cabernet to be picked in stunning shape – even after a late rain event.		
	METHOD Fruit was pressed to tank on arrival into the winery to ensure aromatics were preserved. Juice was then racked and fermented naturally, and the different vineyard parcels divided among oak, steel and concrete vessels, each bringing a different flavour character to the final blend.		

“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