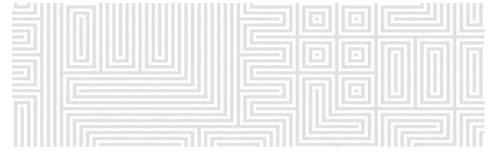


VOYAGER ESTATE

MARGARET RIVER

2019 PROJECT PET NAT ROUGE

Variety:	100% Merlot
Alc/Vol:	14.00%
pH:	3.37
Total Acidity:	6.8
Oak Maturation:	None
Harvest Date:	3 March 2019
Bottling Date:	24 April 2019
Cellaring Potential:	Made for immediate enjoyment
Colour:	Pale pink
Nose:	Aromas of summer berries and hints of freshly made bread dough
Palate:	Soft, savoury tones entwined in mixed berry compote mid palate. The wine finishes with lively natural acidity and a hint of sweetness.
Style:	An Estate grown wine sourced from our Merlot Vineyards. The wine is made using the methode ancestrale technique, a traditional natural fermentation that finishes in bottle. No preservatives are used and the wine is unfiltered, resulting in a cloudy appearance. The technique can often result in some initial foaming on opening. To minimise, serve chilled.
Food Pairing:	Light or rare meat dishes such as tartare or carpaccio.



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Vintage

The Margaret River region experienced an unusually cool and late growing season. The cool weather continued throughout the summer, with January noticeably cooler than average, which also contributed to the lateness of the harvest. Almost two weeks later than normal we commenced the 2019 harvest with a small Chardonnay pick on 21 February. Late March and early April turned on some classic autumnal weather which provided perfect conditions for ripening and finishing off the reds. The Cabernet Sauvignon and Merlot fruit was outstanding and we are thrilled with the potential of these wines with bright vibrant fruit and fresh acidity supported by fine chalky tannins. Our yields were low at a miserly four tonnes per hectare, however the benefit of such low yields in a cooler and later season is timely ripening of the fruit, with developed flavour, good density and fine ripe tannin profiles. The 2019 season had its challenges, most notably bird pressure, lateness of the season and some untimely humidity. However with balanced vines under organic management, a good supply of bird netting, combined with the dedicated work of our vineyard team, has produced outstanding wines across all varieties. The team is thrilled with the wines from the 2019 harvest which possess a beautiful elegance, balance and harmony reflective of the cooler season.

Vineyard

Sourced predominantly from the Estate's original 1978 plantings of Merlot, the fruit typically displays light berry fruit aromas which are perfect for making this style of wine. The organically farmed vineyard receives minimal irrigation throughout the growing season due to the aged vines' deep tap roots. Crop thinning was employed to remove any non-maturing bunches and to ensure uniform ripening. The 2019 vintage conditions were outstanding for the Merlot vines which thrived in the cooler season, producing wines displaying purity and elegance.

The Wine

The fruit was hand picked and whole bunch pressed to tank, ensuring only the finest free run juice was kept. After 3 days of settling, the juice was racked, inoculated and kept at 15 degrees throughout fermentation. Bottling occurred on 24 April while the wine was still fermenting and resulted in a lightly sparkling effect. No preservatives were added and the wine was not filtered so it displays a cloudy appearance made up of a natural yeast sediment that occurs after fermentation is finished.

Steve James Manager of Winemaking and Viticulture with Winemaker, Travis Lemm, and Vineyard Manager, Glen Ryan

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