
SPARKLING CHENIN BLANC 2022

VARIETY	100% Chenin Blanc	HARVESTED	28 February to 11 March 2022
ALC/VOL	13.0%	DISGORGED	December 2022
pH	3.1	CELLARING	Drink now for immediate enjoyment
TA	8.8 g/L	COLOUR	Pale straw
VINEYARD	Weightmans Block 1	NOSE	Fresh sweet citrus fruit, red apple, meringue
SOIL	Red, brown loamy soil, stone, gravel subsoils	PALATE	Lemon zest, grapefruit, meringue, crisp acidity
ORGANIC	Organically farmed	FOOD MATCH	Aperitif, cheese boards or light snacks

VINTAGE

A cool start to the season delayed flowering and slowed early vine growth, but by late December our organic farming practices had the vineyard well placed for another stellar vintage. Healthy canopies kept the grapes cool, preserving freshness through one of our hottest ever summers, resulting in whites of fruit purity and incredible vitality.

METHOD

Hand-harvested fruit was whole-bunch pressed to avoid skin phenolics, settled overnight then fermented in stainless steel tanks; the cool ferment helping to retain fresh fruit aromatics. The wine was then fined, filtered and tirage bottled in June for secondary fermentation and remained on lees until December 2022 to gain additional complexity and a fine bead.

“Our certified organic Weightmans Block 1 vineyard produces Chenin Blanc fruit with incredible purity and freshness – perfect for crafting a uniquely Western Australian aperitif style sparkling that suits our sunny climate and lifestyle.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER