

# VOYAGER ESTATE

MARGARET RIVER

## 2016 PROJECT SPARKLING CHENIN BLANC

**Variety:** 100% Chenin Blanc  
**Alc/Vol:** 13.5%  
**pH:** 3.22  
**Total Acidity:** 6.7 g/L  
**Oak Maturation:** N/A  
**Harvest Date:** 22 February 2016  
**Bottling Date:** Tirage 22 June 2016, Disgorged 3 June 2017  
**Cellaring Potential:** Drink now for immediate enjoyment

**Colour:** Pale bright straw

**Nose:** Aromas of Red Delicious apples and grapefruit, with nuances of freshly baked oat crumble.

**Palate:** Bright fruit spectrum of red apples and grapefruit, with a vibrant textural palate leading to some toasty oat crumble notes and a clean, crisp finish.

**Style:** Made using the traditional method for sparkling wine production from our best Chenin Blanc vineyard. Selected hand-harvested fruit and inspiration from the heritage of this unique varietal in Margaret River, has produced a wine displaying complexity and refined elegance.



### Vintage

The vines enjoyed a near perfect growing season, with warm, dry spring weather and relatively light wind conditions prevailing along the Margaret River coast. The summer conditions were nice and warm without excessive heat, until a curveball arrived during 18 to 20 January with a rare weather event for that time of the year occurring. This resulted in 80mm of rain falling over the region, which was a timely watering from Mother Nature for the reds - but not so timely for the whites which were only a couple of weeks from harvest. This was followed by some cooler conditions in late January and early February. This combination of events had the effect of delaying the white grape harvest - with our first pick of Chardonnay on February 8, which was one week later than the past few years. Harvest of the whites progressed slowly with the team picking small parcels of fruit each day, with Chardonnay being harvested during mid February to early March, followed by Semillon, Sauvignon Blanc and Chenin Blanc during the late February to mid-March period. The 2016 vintage was a very strong year overall for the whites which all displayed bright, intense varietal fruit flavours with excellent natural acidity.

### Vineyard

A section of our Weightmans Block 1 vineyard was set aside for the crafting of this wine. Planted on red brown loamy soil, the underlying subsoil is composed of stone and gravel providing the vines with a deep, well-drained profile to grow in. This patch of Chenin Blanc was selected due to its early ripening characteristics, which results in early flavour development at low sugar levels, with excellent natural acidity. We have always believed that Chenin Blanc grown in Margaret River was perfectly suited to making sparkling wine, and this particular site delivers fruit with perfect flavour, sugar and acid balance.

### The Wine

Hand-harvested on 22 February 2016 from Weightmans Block 1, the fruit was gently whole-bunch pressed to avoid phenolics from the skins. The juice was settled overnight before fermentation in stainless steel tanks. The cool ferment enabled the fresh fruit aromatics to be maintained. Following maturation in tank on lees for four months, the wine was fined, filtered and tirage bottled on 22 June 2016. The secondary fermentation occurred in bottle and the wine remained on lees until July 2016 to gain additional complexity and a fine bead.

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

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