

VOYAGER ESTATE

MARGARET RIVER

2017 PROJECT SPARKLING CHENIN BLANC

Variety: 100% Chenin Blanc
Alc/Vol: 13.0%
pH: 3.13
Total Acidity: 7.8 g/L
Oak Maturation: NA
Harvest Date: 22 March 2017
Bottling Date: Tirage 26 May 2017, Disgorged 1 November 2017
Cellaring Potential: Drink now for immediate enjoyment

Colour: Pale straw colour

Nose: Delicate citrus and pome fruit notes with subtle hints of freshly baked bread.

Palate: A vibrant and fine palate displaying tightly wound citrus and green apple flavours with hints of fresh bread, finishing with a clean crisp natural acidity.

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 variety in Margaret River, has produced a wine displaying complexity and refined elegance.



Vintage

Following one of the coldest and wettest winters on record, a cooler than average growing season commenced later than normal with budburst in mid September (overall the summer and early autumn were cooler than average). November and early December saw sunshine and warmer weather provide perfect conditions for flowering which resulted in excellent fruit set. Observing the lateness of the season and the potentially high yields, the vineyard team commenced an extensive crop thinning program in January, pre-veraison, delaying the start to harvest. Our first harvest for the vintage was Chardonnay which was handpicked on the 28th February - some three weeks later than a "normal" season. Sauvignon Blanc, Semillon and Chenin Blanc followed immediately afterwards and all of the fruit reaped the benefits of the cooler season, showing excellent concentration of flavours with nicely balanced acidity. The vines appreciated the milder ripening weather with no excessive heat, allowing intense varietal characters to develop with excellent freshness, vibrancy and purity.

Vineyard

A section from 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 and 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 22nd March, 2017, 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. The wine was fined, filtered and tirage bottled on 26th May 2017. The secondary fermentation occurred in bottle and the wine remained on lees until November 2017 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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