
SPARKLING CHENIN BLANC 2020

VARIETY	100% Chenin Blanc	HARVESTED	17 to 24 February 2020
ALC/VOL	13.0%	OAK	N/A
pH	3.0	CELLARING	Made for immediate enjoyment
TA	9.0 g/L	COLOUR	Pale straw
VINEYARD	Weightmans Block 1 vineyard	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	Enjoy as an aperitif or with crustacean dishes
VINTAGE	A close to perfect growing season with a warm and dry spring providing excellent conditions for flowering. One of our hottest Decembers sped fruit development along quickly. Slightly milder January conditions were perfect for ripening and had us harvesting Chenin Blanc in beautiful weather conditions with purity, freshness and bright varietal expression.		
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 May for secondary fermentation and remained on lees until January 2021 to gain additional complexity and a fine bead.		

“We have always believed that the versatility of our Chenin Blanc was perfectly suited to making a crisp aperitif style sparkling wine. Our organically farmed Weightman’s Block 1 vineyard is delivering fruit with early ripening characteristics and natural acidity.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER