
PROJECT SPARKLING ROSÉ 2020

VARIETY	100% Shiraz,	HARVESTED	25th February 2020
ALC/VOL	13,5%	OAK	None
pH	2.95	CELLARING	Made for immediate enjoyment
TA	7.0 g/L	COLOUR	Pale salmon pink colour
VINEYARD	Cordis Block 2	NOSE	Strawberry, raspberry, red cherry, fresh bread
SOIL	A very bony, gravelly site	PALATE	Bright, delicate, fine bead & persistent mousse
ORGANIC	Certified Organic	FOOD MATCH	Aperitif, picnics or any kind of celebration

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 had us harvesting Shiraz in early March in exceptional condition with intense colour and concentration.

METHOD

Gently pressed to avoid skin phenolics, juice was settled overnight before fermentation in stainless steel tanks; the cool ferment helping retain fresh fruit aromatics. The wine was filtered and tirage bottled in May for secondary fermentation and remained on lees until riddling and disgorging in August 2020.

“Proudly, our first Certified Organic wine. A refreshingly crisp yet savoury sparkling Rosé. From the excellent 2020 vintage, our Cordis block displays summer red berry characters early in the ripening phase, along with great natural acidity, perfect for sparkling Rosé.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER