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# ROSÉ

## 2020

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VARIETY	73% Tempranillo, 17% Shiraz, 6% Grenache, 4% Viognier	HARVESTED	7 March 2020
ALC/VOL	13.0%	OAK	None
pH	3.38	CELLARING	Made for immediate enjoyment
TA	6.6 g/L	COLOUR	Pale pink colour
VINEYARD	Cordis Block 3 & Cordis Block 2	NOSE	Lifted, fresh strawberries, raspberries, talc
SOIL	Gravelly, stony soil	PALATE	Vibrant, textural, savoury, summer berries
ORGANIC	Sustainably farmed	FOOD MATCH	Light, mildly spicy vegetarian or meat dishes

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### VINTAGE

A near perfect growing season with dry conditions and moderate yields. Spring was warm providing excellent conditions for flowering. A hot December sped the fruit development along and resulted in an early start to harvest. Slightly milder conditions in January were perfect for steady ripening and Shiraz, Merlot & Tempranillo looked amazing when harvested during early March.

### METHOD

Produced primarily from a combination of designated Tempranillo, Shiraz and Grenache. The fruit was gently pressed to extract a free run component with minimal colour. Some Viognier was co-fermented to add textural complexity and lifted aromatics. The wine was left on lees for two months prior to filtration and bottling in August 2020.

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“Crafted from a combination of Tempranillo, Shiraz and Grenache grapes, with some skin contact Viognier adding textural complexity. A standout from the 2020 vintage, this is an excellent food wine, but equally delicious as a crisp aperitif.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER