

---

# CHENIN BLANC

## 2020

---

VARIETY	100% Chenin Blanc	HARVESTED	21 February to 4 March 2020
ALC/VOL	13.5%	OAK	None
pH	3.54	CELLARING	Made for immediate enjoyment
TA	6.6 g/L	COLOUR	Pale green straw
VINEYARD	Three Estate Blocks, some of Margaret River's oldest	NOSE	Lifted, tropical fruits, citrus, talc, honeycomb
SOIL	Gravelly loam with stony clay subsoil	PALATE	Complex, fresh & lively, with acid sweetness balance
ORGANIC	Sustainably farmed	FOOD MATCH	Mildly spicy Asian, seafood or vegetarian dishes

---

### VINTAGE

A near perfect growing season, producing moderate yields. Spring was warm & dry providing excellent flowering. A hot December sped the fruit development along, resulting in an early start to harvest. Milder January conditions were perfect for steady ripening and the whites were all harvested in sensational condition with fruit purity, freshness and bright varietal expression.

### METHOD

Fruit was harvested during the cool night conditions, delivered to the winery for immediate pressing to ensure aromatics were preserved. Juice was then settled, racked and inoculated for a cool fermentation. Once completed, the wine was left on yeast lees for six weeks with regular stirring to enhance texture prior to filtration and bottling in August 2020.

---

“Chenin Blanc is part of Voyager Estate’s DNA – the 2020 vintage shows what heritage vines in a standout growing season can produce. Intense fruit-power, combined with texture and nuance.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER