
ROSÉ

2022

VARIETY	Shiraz, Tempranillo, Merlot, Viognier & Sauvignon Gris	HARVESTED	9 to 17 March 2022
ALC/VOL	13.5%	OAK	None
pH	3.4	CELLARING	Made for immediate enjoyment
TA	5.92 g/L	COLOUR	Pale pink
VINEYARD	C3 Tempranillo (Clone 98), U7 Merlot, U8 Shiraz	NOSE	Lifted, fresh raspberries, strawberries, talc
SOIL	Gravelly, stony soils producing balanced & moderate yields	PALATE	Vibrant, textural, savoury, clean, refreshing finish
ORGANIC	Organically farmed	FOOD MATCH	Chargrilled octopus or salmon and caper pasta

VINTAGE

A cool start delayed flowering and slowed early vine growth, but by late December our organic farming practices had the vineyard well placed for another stellar vintage. Healthy canopies kept the grapes cool through summer and preserved the freshness beautifully.

Harvest finished up in early April, with the whites showing purity of fruit and incredible vitality.

METHOD

Produced primarily from a combination of Tempranillo for raspberry & spice notes, Merlot for strawberry freshness and Shiraz for floral aromatics & summer berries. Fruit was gently pressed to extract a free run component with minimal colour then fermented cool to help maintain aromatics. Some Viognier & Sauvignon Gris was co-fermented for textural complexity and lifted aromatics.

“Crafted from a combination of Tempranillo, Merlot and Shiraz fruit, with a little Sauvignon Gris thrown in for added lift and texture. This is a really fun drink – packed with summer berries, but with plenty of savoury complexity and a fresh, mineral finish.”

TRAVIS LEMM, WINEMAKER & WINERY MANAGER

VOYAGER ESTATE

MARGARET RIVER