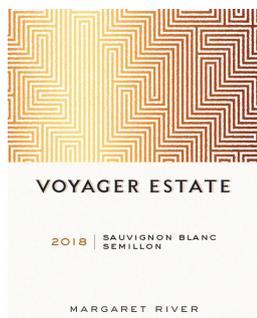


VOYAGER ESTATE

MARGARET RIVER

2018 SAUVIGNON BLANC SEMILLON



Variety: 68% Sauvignon Blanc, 32% Semillon

Colour: Pale straw

Nose: Lifted aromas of sweet citrus fruit mingle with tropical notes of banana, passionfruit and guava.

Palate: A vibrant blend with fresh, crunchy flavours of tropical and citrus fruits. A small component of barrel fermentation and some lees contact offer additional complexity and texture to the palate, finishing with a clean, crisp natural acidity.

Style: The 2018 vintage has produced a classic expression of this quintessential Margaret River blend - showcasing a wonderful purity of fruit from our sustainably farmed coastal vineyards. The wine displays vibrant citrus and tropical fruit flavours with lovely texture and complexity. A perfectly balanced wine with a long, crisp dry finish, made to drink whilst young and fresh.

Food Match: Great as an aperitif. Enjoy with fresh goat's cheese, light crustacean or fish entrées.

Alc/Vol: 13.5%

pH: 3.36

Total Acidity: 7.2 g/L

Harvest Date: 6 to 13 March 2018

Oak Maturation: 19% new French oak for 2 months

Bottling Date: 25 July 2018

Cellaring Potential: Made for immediate enjoyment

Vintage

Following several years of early vintages and the exceptionally late 2017, it was very nice to have a 'normal' season again. Excellent budburst across all varieties was followed by a beautifully warm November, which provided ideal conditions for flowering and very good fruit set. Summer proved to be quite mild with just a few hot days, particularly in December. A cool, overcast February resulted in the average maximum temperature for the month being close to two degrees lower than the long term average. Fortunately this cool, dry weather continued through the lead-up to harvest, enabling fruit to ripen slowly, accumulating intense varietal flavours whilst retaining natural acidity and all our whites were harvested in excellent condition.

Vineyard

The Sauvignon Blanc and Semillon fruit was harvested from five separate blocks between 6 and 13 March. The vines are all planted on gravelly loam soils with different aspects and microclimates offering slightly different flavour profiles. The Sauvignon Blanc vineyards are planted mainly to Clone 1, which is perfect for this style of wine, offering crunchy, lifted tropical fruit aromas and flavours. The Semillon displays strong citrus elements and contributes palate weight and structure to the wine. It was sourced from our North Block 10 vineyard, planted in 1995. This vineyard consistently produces outstanding fruit with great flavour intensity. All the vines are hand-pruned, shoot-thinned and yields are regulated to a target of ten tonnes per hectare, which ensures consistency from season to season.

The Wine

Each parcel of fruit was de-stemmed and pressed to tank immediately upon arrival to the winery. After settling to clarify the juice, each batch was racked and then inoculated with selected yeast cultures for alcoholic fermentation which generally lasted 12 to 17 days. A portion of Semillon was fermented in new tight-grain French oak with maturation and lees stirring over two months, after which time all parcels were blended, stabilised and filtered prior to bottling on 25 July.

Steve James Manager of Winemaking and Viticulture with Winemaker, Travis Lemm, and Vineyard Manager, Glen Ryan

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