

# VOYAGER ESTATE

MARGARET RIVER

## 2014 PROJECT SAUVIGNON BLANC

<b>Variety:</b>	94% Sauvignon Blanc, 6% Semillon
<b>Alc/Vol:</b>	13%
<b>pH:</b>	3.1
<b>Total Acidity:</b>	7.8 g/l
<b>oak Maturation:</b>	Matured in 15% new oak, 45% one-year-old, 40% two-year-old oak for 10 months.
<b>Harvest Date:</b>	18-22 February 2014
<b>Bottling Date:</b>	18 May 2015
<b>Cellaring Potential:</b>	Up to 5 years
<b>Colour:</b>	Pale straw green colour.
<b>Nose:</b>	Lifted fresh lime and passionfruit aromas with hints of dried herbs.
<b>Palate:</b>	A complex and vibrant wine displaying fresh, crunchy fruit with a fine acid line and a clean crisp finish. The textural palate exhibits flavours of citrus and gooseberry with hints of passionfruit and green banana. Nuances of dill and fennel add a nice savoury element to the finish of the wine.
<b>Style:</b>	Each vintage our team finds a special parcel of fruit to inspire them to create something unique to that vintage. Displaying layers of interest and intensity, this wine will ensure you reconsider any preconceived ideas about Sauvignon Blanc. A truly distinctive wine



### Vintage

Early winter chilling with above average rainfall and full soil moisture provided excellent conditions for complete vine dormancy and an even budburst with steady uniform vine growth. A December mean temperature of 25.8 degrees and south easterly breezes introduced the summer weather pattern, setting the vines up for the all important ripening period. With only 11.5mm of rain falling over December, January and February, it has been one of the best and driest preludes to vintage in Margaret River. Harvest commenced on the 29 January, the earliest we have ever started with a small batch of Chardonnay selected for sparkling wine. The remaining whites were harvested over February with the reds following and continuing into March. The 2014 vintage was warm and dry with cool evenings enabling the fruit to ripen consistently and retain excellent freshness. Baumes at harvest have been generally lower than previous years with the fruit retaining excellent natural acidity and displaying bright flavours with great varietal expression.

### Vineyard

The Sauvignon Blanc fruit for this wine was sourced primarily from our Estate Block 8 vineyard. Planted in 1978 to the FVH5V10 clone this vineyard produces fruit which displays structure and minerality rather than overt fruitiness. The soils are stony and gravelly with a stonyclay subsoil which provides an excellent slow release of moisture and nutrients to the vines. This assists in creating vines which are of moderate vigour and produce fruit with exceptional intensity and varietal expression. Small parcels from four other Estate vineyards were also selected for additional complexity.

### The Wine

Estate Block 8 Sauvignon Blanc was hand-harvested on 22 February 2014. The fruit was chilled overnight before gentle pressing to tank where it settled for three hours and was then transferred to oak barrels for fermentation. Smaller components from other Estate vineyards were also used to add complexity and varying aromatic profiles. Two barrels of juice closest to the seed or heart of the grape were specially extracted, pressed and fermented before being added to the final blend. This experimentation has resulted in brilliant blending material that accentuates the textural and savoury components of Sauvignon Blanc rather than the typically dominant aromatic component of the grape. The Project Sauvignon Blanc has resulted in not only a complex and bold wine but its experimentation has assisted us in better understanding the Sauvignon Blanc variety which can only further improve our Estate Sauvignon Blanc Semillon.

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

For more information contact: Voyager Estate Wine Room Telephone: +61 8 9757 6354 Email: [wineroom@voyagerestate.com.au](mailto:wineroom@voyagerestate.com.au)

