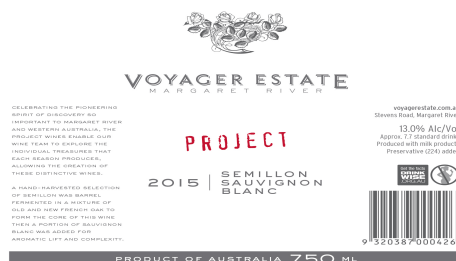


VOYAGER ESTATE

MARGARET RIVER

2015 PROJECT SEMILLON SAUVIGNON BLANC

Variety:	79% Semillon, 21% Sauvignon Blanc
Alc/Vol:	13%
pH:	3.08
Total Acidity:	7.1 g/L
oak Maturation:	Matured in 42% new oak, 29% one-year-old and 29% two-year-old oak for 11 months
Harvest Date:	19-28 February 2015
Bottling Date:	9 May 2016
Cellaring Potential:	10 years
Colour:	Olive-green straw colour
Nose:	Lifted citrus fruit and tropical aromas with hints of spicy oak.
Palate:	A complex and layered palate with vibrant lemon and lime citrus fruit flavours combining with tropical fruit elements. A creamy textural oak influence seamlessly enhances the palate, which finishes with a fine mineral edge.
Style:	A barrel fermented style of Semillon and Sauvignon Blanc from the exceptional 2015 vintage, displaying fruit purity, texture, complexity and fine structure.



Vintage

The region experienced quite a challenging growing season due to some variable weather conditions. An unseasonably warm end to winter led to early bud-burst across all varieties followed by a cool and windy spring, which resulted in natural yield reduction. In terms of the ripening period, it was one of the driest white grape harvests on record, while consistently warm conditions during summer allowed for balanced flavour development. Yields were 20-30% below average across all varieties and the grapes moved through flavour profiles quite rapidly, meaning harvest timing was critical to ensure the fruit was captured at peak varietal expression. Overall we are delighted with the wines from the season despite the challenging conditions, with the consistent quality that is the hallmark of Voyager Estate and Margaret River once again shining through.

Vineyard

The core of this wine comprises a select portion of Semillon which was hand-harvested from our North Block 10 vineyard. The vines are planted on the classic red/brown gravelly soils and achieve a beautiful natural balance resulting in fruit with exceptional flavour development at low sugar levels. This block consistently produces exceptional Semillon grapes, displaying vibrant citrus flavours with a fine acid line. The Sauvignon Blanc component was sourced from our Broadvale Block 8 and Voyager Block 11 vineyards. These parcels provide aromatic lift and complexity to the wine.

The Wine

A hand-harvested parcel of our North Block Semillon was barrel fermented to form the core of this wine. The fruit was chilled over night before whole bunch pressing to tank, where the juice was settled for three days. Select portions from separate blocks of Sauvignon Blanc were blended for aromatic lift and complexity. The parcels of wine were matured with regular bâtonnage in 42% new tight grained French oak for 11 months.

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

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