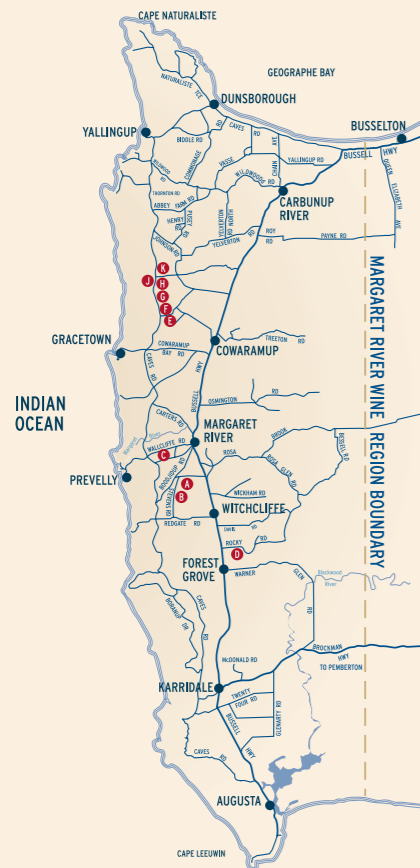


the voyager estate traveller **the estate**



margaret river

Situated: 286 km south of Perth, Western Australia and west of longitude 115°18'E, approx 33°42'S

Elevation: 90m

Topography: An undulating region whose dominant feature is a low ridge which extends between Cape Naturaliste in the north to Cape Leeuwin in the south consisting of granitic and gneissic rocks over which laterite has formed.

Soils: 1-2 metres thick consisting of grey-brown gravelly loams over clay subsoils.

Climate: Cool. Warm, dry summers moderated by maritime conditions resulting in a slow ripening season. Mean Jan Temp 20°C, Mean Average Range 7.6°C, Heat Degree Days 1557, Average Rainfall 1192mm (70% falling in autumn and winter). Relative Humidity (3pm Jan) 55%.

Leading Producers:

- | | |
|--------------------|----------------------|
| (A) Voyager Estate | (F) Vasse Felix |
| (B) Leeuwin Estate | (G) Cullen |
| (C) Cape Mentelle | (H) Gralyn Estate |
| (D) Devil's Lair | (J) Brookland Valley |
| (E) Howard Park | (K) Moss Wood |

Head Office

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Web: www.voyagerestate.com.au

the estate

Area: 300Ha, of which approximately half suitable for viticulture. Currently 103Ha under vine.

Soils: Generally red/brown gravelly loam over a clay base.

Viticulture: All vines trained to VSP (Vertical Shoot Positioning). Intensive canopy management, shoot and crop thinning. Yields 2-8 tonnes per Ha. Minimal input philosophy.

Irrigation: Drip irrigation available to all vines if necessary from two dams on the property.

Winemaker: Cliff Royle.

Viticulturist: Steve James.

Storage: Temperature and humidity controlled underground barrel cellar.

Bottling: All wines made and bottled on the Estate.

The Estate

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magnum®

ISSUE 14 2005 THE VOYAGER ESTATE MAGAZINE



GO TO

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- voyager estate's gardens
- vintage report and the region



editorial

It's been a great 6 months since Issue 13. Winning two Gold Plate Awards in October in the "Restaurant within a Winery" and "Tourist Restaurant: Country" sections was a brilliant achievement. While the Restaurant and its staff are part of our face to the public, I never forget the Herculean effort by the rest of our 46 staff - gardeners, maintenance, vineyard and winery people - who have brought Voyager Estate to the standard of excellence that it is.

Voyager Estate also hosted the very successful Langton's Great Wine Estates of Western Australia Auction V on 12 November 2005. Held every two years, the Langton's Auction is the only auction to focus purely on Western Australian producers and is not repeated for any other wine region in Australia. It is a remarkable achievement on the part of the 12 producers that make up the Great Wine Estates of Western Australia that Langton's will hold this event in our state.

We've released our new vintages as described on pages 8 & 9. Since 1992 the standard of vineyard excellence has risen to a point where we are receiving some terrific accolades, as illustrated by Jeremy Oliver's recent comment: "A spectacular Margaret River winery development, Voyager Estate has become one of the region's leading makers."

Turning to the community now, I have real concerns about the proposed anti-terrorism laws, particularly Section 80 - 2 on Seditious. "Seditious", according to the Webster's Dictionary, is any "Incitement of resistance against Lawful Authority" and is very much open to interpretation.

Technically a bunch of students suggesting a boycott are, under this definition, committing a seditious act.

Our Constitution, as wonderful as it is, has a major oversight: lack of definition and protection of free speech, which is the very essence of democracy. The Government's draconian measures may be essential but only if we can talk about them, for, without the checks and balances of a free press, there is no government anywhere that won't ultimately abuse its powers.

Australia has a long history of censorship and laws of defamation and libel, while the Race Discrimination and Privacy Acts severely restrict our right to be informed. Judges in ever increasing numbers are using non-publication orders to prohibit publication of court proceedings.

The ABC program "Media Watch" 24 October 2005 was unnerving. Liz Jackson encapsulated the dangers of government abuse when given too much power on matters of free speech. She concentrated her story around the new definition of "seditious". It's a sad but true fact that governments are not obliged to use correct English when drafting legislation. Parliament can pass an Act saying black is white and that's the end of the argument.

Having seen more of the world than many, I am confident that Australia is a wonderful country: great people, lifestyle, food, wine and a wonderful ambience and atmosphere. Don't jeopardise this with police-state tactics because of the dangers we are facing today. It is an issue that concerns us all. If ever there was a time our leaders must show maturity and restraint, it is now.

Michael Wright
Proprietor



VOYAGER ESTATE
MARGARET RIVER

front cover

This issue's cover photo celebrates the release of our new vintage wines including the 2004 Chardonnay. For full details about the new wines, including the Chardonnay, please turn to pages 8 and 9.

newsletter feedback

We're very interested to hear your views on our MAGNUM newsletter, our wines, our Restaurant and Produce or anything you'd care to make comment on. Write, phone, email or fax us using the contact details on the back page or better still, go to our website www.voyagerestate.com.au and click on 'contact us'. It's quick and efficient.



voyager gold

Being a loyal consumer in the world today can be hard work. With frequent shopper cards and points schemes in abundance, it is always the customer's responsibility to work out what their points will buy them, what minute of the month they can use them, how much they have to spend before they get that elusive free cup of coffee... sometimes it could be easier just to pay full price.

Well, at Voyager Estate we've designed a loyalty programme that both thanks and rewards our customers, without making life too complicated. Welcome to Voyager Gold.

The primary benefit is simple - Voyager Gold Rewards to spend with us whenever and on whatever you choose. Eligibility is easy. With a minimum purchase of 2 cases (24 bottles) at full price per calendar year at Cellar Door or via Mail Order, you will automatically become a member of Voyager Gold. For this, and for every full-price wine purchase from then on (via Mail Order only), you will receive a Voyager Gold Reward to the value of 10% of the purchase price. Your Reward will be included in your wine delivery.

Whilst Rewards can only be collected on Mail Order purchases, they can be redeemed through Mail Order or at the Cellar Door, and on any item - Wine, Produce, Merchandise or in the Restaurant.

Here's an example: if your 1st Mail Order purchase is \$500, you will receive a Reward for \$50. If your 2nd Mail Order purchase is \$500 and you choose to redeem your 1st Reward, you will only pay \$450 plus you will receive a new Reward for \$45. To remain a member, all you have to do is purchase a minimum of 2 cases per calendar year, either in one or several transactions. The Reward applies to purchases of full-price wines (not including freight) and does not include special offers.

To launch the programme, we are offering you the chance to become a member of Voyager Gold on the purchase of just one case (12 bottles) instead of the normal two cases (24 bottles) if you purchase between 1 November and 31 December 2005.

There is, of course, a whole lot more to Voyager Gold than just the Rewards (including special events, first access to new releases etc). The full list of benefits, as well as the few Terms and Conditions, can be viewed on our website www.voyagerestate.com.au or can be sent to you from our Cellar Door (contact Shae Cooney: 08 9757 6354).

We hope that you will find Voyager Gold simple, effective and just what you've been waiting for.



tar and roses or an old boot?

part 3 of 3 on educating your palate.

Text by Shae Cooney.

In issue 13 of MAGNUM we walked through the steps of using sight, smell, taste and tactile sensations to put together the pieces of the jigsaw puzzle that would help you identify the elusive white wine in your glass. In this issue we focus on identifying red wines - a potentially more challenging exercise.

Starting with sight should be easy: red wines are all red, aren't they? Well yes, but no. If you line up a glass of Pinot Noir and Cabernet, you'll see the difference. The colour in red wines largely comes down to a compound in the grape skins called anthocyanins. The idea is to macerate the skins in the must (fermenting grape juice) to allow these anthocyanins to leach out of the skins and into the liquid, turning it red. Some grape varieties are deeper in colour than others because they have a relatively higher proportion of anthocyanins in their skins. For example, Cabernet grapes have very thick, dark skins. During maceration the result is a large proportion of skins relative to juice, producing inky, intensely-coloured wines. The other end of the spectrum is Pinot Noir - thinner skins of much paler colour. Things get a little complicated when you are comparing aged wines with younger wines. While white wines generally darken in colour with age, red wines tend to lighten, developing into shades of brick red rather than the inky purples of their youth.

Your sense of smell plays a large role in helping you identify red wine varieties. However, reds can be baffling at the best of times. Winemaking has a great deal to do with this, as red wines can be 'worked' to a greater degree than white wines, and are, generally speaking, more complex. The oak options are as endless as the results are varied - new, old, French, American, light or heavy toast, barrel-fermented or barrel-matured (or both), 1 month or 3 years.

When you've managed to look past the oak to the fruit, the rules are relatively simple. Cabernet Sauvignon has distinctive blackcurrant fruit, Merlot resembles spicy fruitcake and raisins, and Shiraz displays pepper, mulberries and plum. Good Bordeaux often shows a green olive character, while they say the best Nebbiolo rings of roses and tar. These are all generalisations of course, and are highly dependent on the climate in which the grapes were grown.

Previously we have spoken about the body of a wine, which can be influenced by alcohol, sugar, flavour intensity and oak. Generally speaking a Pinot and Merlot will be lighter in body than Shiraz or Cabernet. This can be stylistic: big Shirazes loaded up with oak or due to fruit structure; lighter bodied Pinots with delicacy and finesse.

Then there are tannins. Tannins originate in the skin of the grapes but also in the seeds and stalks, as well as in oak. Tannins can be discussed in terms of quantity, texture and quality. A wine may have a little or a lot of tannin. Does it feel like a super-absorbent sponge has just sucked the inside of your mouth dry then flipped over and scoured your tongue? That's the sensation of lots of tannin. Further, the tannin that is there may be fine or coarse. Does the sensation in your mouth resemble chalk or gravel? Finally, tannin quality can be determined by recognising whether the tannins are full, rounded and ripe, or hard, angular and green.

How does this help you decide what the wine is? It doesn't really. Quantity of tannin relies a little on variety, but a lot on winemaking and how long the wine was 'on skins' for. Texture and quality both have everything to do with the vineyard and winemaking, and very little to do with variety. However, you can safely say a few varieties that tend to have more rather than less tannin are Cabernet Sauvignon and Sangiovese. Merlot and Shiraz fall somewhere in between, and Pinot Noir tends to have less rather than more. Sounding a little vague to you? Tannins are a very important part of red wine, but highly variable, intensely complex, and it can take some practice to decipher what they mean in a wine. My advice? Keep drinking.



Primary fruit spectrum for some wine varieties						
Pinot Noir	cherry	strawberry	violets	raspberry	plum	stewed fruit
Grenache	floral	boiled lolly	spice	raspberry	pepper	plum
	stewed plum	prunes	licorice			
Merlot	herbaceous	leafy	perfumed	cherry	violets	plum
	fruit cake	blackcurrant	fruity	raspberry	beetroot	
Cabernet Sauvignon	herbaceous	capsicum	tomato	bush	leafy	minty
	black olive	blackcurrant				dusty
Shiraz	herbs	spice	raspberry	plum	pepper	blackberry
	mulberry	licorice	black olive	jammy		

snippits

dog days

After several phone calls following MAGNUM #13, we are pleased to announce the arrival of the '2006 Wine Dogs of Voyager Estate Calendar' published by Giant Dog. Featuring the largest (alleged!) collection of dogs of any winery in the southern hemisphere, the calendar includes tidbits of information about each dog, owner and the Estate and is the first such calendar produced by Giant Dog.

MAGNUM offer: Before the 31 December 2005 (or until stock runs out), with every wine purchase of a case or more we will send you your very own complimentary '2006 Wine Dogs of Voyager Estate Calendar'.



showing some reserve

We are pleased to present the latest releases of Voyager Estate Reserve wines for your enjoyment. MAGNUM readers will receive a complimentary hand-crafted wood presentation case with purchases of 6 bottles or more until 31 December 2005.

Voyager Estate 2002 Reserve Semillon Sauvignon Blanc. The numerous climatic and soil similarities of Margaret River and Bordeaux have been noted over time; similarities that have helped to weave a comparable thread through Voyager Estate's Reserve Semillon Sauvignon Blanc and the restrained, characterful white wines from the sub-region of Graves. While distinctly Margaret River, Voyager Estate's Reserve Semillon Sauvignon Blanc is made in a style approximating that of Graves' top few white wine producers. You can expect minerality and cedary oak to provide complexity whilst aromatic gooseberry nuances reveal the Sauvignon Blanc and the Semillon contributes citrus depth. Barrel fermentation provides a distinct nutty texture and a long finish reminiscent of minerals and fresh herbs.

Voyager Estate 1999 Reserve Cabernet Sauvignon. 1999 was an exceptional vintage for reds. At Voyager Estate we decided to take the ten best barrels of Cabernet Sauvignon and age them for 36 months, instead of 24. We have since aged them for a further three years in bottle. Finally, six years from harvest date, the wine is ready for release. The Reserve's younger sister, the 1999 Cabernet Sauvignon Merlot, won the Gold Medal in its class at the 2003 London International Wine & Spirits competition (IWSC). The IWSC is one of the few wine competitions that applies the Olympic principle when awarding medals - only one of each - which means that the Voyager Estate 1999 Cabernet Sauvignon Merlot was the single most outstanding entry in its class that year.

Imagine, then, what the Reserve must be like.

tasting margaret river

Team Margaret River has come fourth in the LifeStyle Channel Australian Regional Culinary Competition at Tasting Australia 2005. Pitted against 18 regional teams of Australia's best chefs, Team Margaret River was headed up by our own Executive Chef, Nigel Harvey, and also included our Sous Chef, Mark Griffiths. For most of the team of 5, it was their first time participating in Tasting Australia.

Held once every two years in Adelaide, Tasting Australia is a unique festival, an opportunity for food and drink professionals, the world's media, and the public to enjoy the best that the nation has to offer in food, wine, beer, hospitality and culinary talent. The culinary competition was initiated by Tasting Australia in 1997 to nurture and promote professional cookery in Australia and New Zealand. The contest emphasises the use of locally-produced foods and Australasian wines with teams creating a 3-course menu for four in three hours.

Voyager Estate hosted the major fundraising evening for the team, a sundowner with an auction conducted by Ian Parmenter. We congratulate Team Margaret River on an excellent result.



highway to china

Voyager Estate is very proud to sponsor the Friends of West Australian Ballet Gala, 'Highway to China', to be held on Saturday, 12 March 2006, at Fraser's Restaurant, Kings Park, overlooking the Swan River and the beautiful city lights of Perth. Di Bauwens, social writer for 'The West Australian', called last year's Gala one of the top 10 parties of the year but compared to 2006, that was just a dress rehearsal!

The special guest for 2006 will be the world-renowned ballet dancer and internationally-acclaimed author of *Mao's Last Dancer*, Li Cunxin. 'Highway to China' will also be the first event in Perth to host an electronic silent auction and afterwards guests can dance the night away under the stars.

Tickets are limited to this exquisite event so be sure to book early. Please contact Kerry Blair at (08) 9284 4078 or rkblair@bigpond.net.au.



gold plated

The Catering Institute of Australia announced the winners of the Gold Plate Awards for excellence at a Gala Presentation Dinner on Monday, 10 October 2005. The hard work and dedication of the Voyager Estate Restaurant team paid off when, for the second consecutive year, Voyager Estate was awarded the Gold Plate in one of the most competitive categories; 'Restaurant Within a Winery'. This year we also received a second Gold Plate for 'Tourist Restaurant, Country'.

These prestigious awards are the culmination of the only independent review of restaurants within Western Australia. A fully independent and anonymous team of judges travel the state from late March to July appraising restaurants. The judges make reservations, dine and pay for their meal before departing without notice. Finalists are then visited for a second time by different judges using the same assessment criteria. The judges recognised the consistency of service and delivery of food at Voyager Estate as being the best in its categories in the State.



a worthy investment

Fine wine as an investment in Australia is building a credible reputation. From quite a slow start in the 1980s, activity in the secondary fine wine market has picked up the pace considerably in recent times, indicating that more people are buying wine with a view to future re-sale and financial return. Ipso facto there are connoisseurs on the hunt for desirable wines who are prepared to pay well beyond the original release price. Those in the game must know what they're doing: according to the Langton's Fine Wine Index, part of Langton's Fine Wine Auctions, fine wine investment throughout the 1990s far outstripped the return on investment in blue-chip Australian shares!

For the novice investor, Andrew Caillard MW from Langton's says there are some key factors to bear in mind when considering wine as an investment. He says that provenance is the first criteria to look at. 'Provenance' encompasses regionality (the region from which the wine comes), reputation (the consistency of quality of the producer),

and storage conditions (the cellaring history of the wine after its original sale). In addition, the normal rules of investment apply: buy 'earliest, lowest, cheapest'; build a diverse and balanced portfolio; don't borrow to buy wine; and research, research, research.

These last two points are important as the market is in its infancy. However, Andrew is more than optimistic about the future: "The movement to wine as an investment commodity reflects the belief of many that Australia is able to make some of the finest wines in the world. We are simply seeing unprecedented levels of confidence in Australian wine, from an entire generation of Australians and, indeed, an enthusiastic and growing international following. Why shouldn't a Barossa Shiraz or a Margaret River Cabernet be as good as a Vosne Romanée, First Growth Bordeaux or a Napa Valley Cabernet?" Only time will tell, of course, but wine has one unique benefit over other investments - you can always drink it.



Chenin Blanc 2005

The 2005 Chenin Blanc exemplifies the outstanding qualities of the vintage for aromatic whites. The style of Chenin Blanc that we aim to produce at Voyager Estate is that of an easy-drinking aromatic white that is not complex or wooded but instead retains and displays the vibrant ripe fruit flavours of the variety. The nose is an uncomplicated expression of fresh tropical fruit salad with passionfruit, guava and honeydew melon. Beautifully balanced, the palate is refreshing and gentle with ripe, concentrated fruit and clean, bright acidity. The palate shows lovely depth of fruit in the guava and passionfruit flavour spectrum and a refreshing, slightly sweet finish.



Sauvignon Blanc 2005

The 2005 Sauvignon Blanc is the second such straight varietal from Voyager Estate. In contrast to some of the Sauvignon Blancs emerging onto the market, we are aiming for a style that is subtle in character with a flavour spectrum closer to the citrus, stone fruit and passionfruit spectrum than the heady herbaceous and gooseberry spectrum. The 2005 Sauvignon Blanc fruit was hand-picked from our low-yielding 26-year-old vines, hand-sorted and whole-bunch pressed. The free run juice was allowed to settle for several days and was then inoculated with a specially selected yeast strain that enhances the delicate Sauvignon Blanc flavours. Cool fermentation in stainless steel retains the primary characters providing pristine fruit clarity and a long, clean finish with a crisp citrus twist.



Sauvignon Blanc Semillon 2005

The 2005 Sauvignon Blanc Semillon blend directly reflects the continuation of Voyager Estate's pursuit of excellence in viticulture and winemaking. Each new vintage release of this blend builds on the previous year for flavour and wine quality. Intense fruit flavours on the nose and palate characterise a great vintage for this wine. Fresh and lively, the vibrant 2005 Sauvignon Blanc Semillon has good weight and structure on the palate with fresh gooseberry and passionfruit from the Sauvignon Blanc and a touch of grassiness from the Semillon. There is persistent flavour with refreshing acidity and a crisp, dry finish.



Grenache 2004

The 2004 Grenache is the first ever 100% Grenache produced at Voyager Estate. Reserved for Cellar Door and Mail Order customers only, the wine is produced from some of the original 27-year-old Estate-grown Grenache vines. The style is noticeably different from that which some Australian producers are striving for. European examples of this variety will show it to be more Pinot-like in colour and aromatics. It is this style that we prefer and have aimed to achieve with this one-off bottling. The nose and palate show red fruits such as cherries and raspberries with the palate also showing some earthy, spicy and savoury notes. The palate structure is fine and long, the flavour spectrum complex.

Stock of this wine is extremely limited and therefore, if you are interested in trying it, our advice is to get in early!



Chardonnay 2004

The 2004 Chardonnay displays stone fruits, lemon zest, grapefruit and noticeable creamy nuttiness. It is the first Chardonnay that we have included some of the highly prized French clonal fruit. These new clones give added texture and complexity that compliments the fruit flavours we get from our existing clonal material. The fruit was hand-harvested and whole-bunch pressed. The wine was 100% barrel-fermented and then aged for 12 months in 40% new oak, 40% 1-year-old and 20% 2-year-old French oak barriques. Natural acidity and tight age-worthy structure reflect the style direction taken by the Voyager Estate team.



Reserve Semillon Sauvignon Blanc 2002

A blend of 70% Semillon and 30% Sauvignon Blanc, this wine is crafted from our extremely low-yielding, oldest vines at Voyager Estate and aged in the best quality French oak for 8 months. On the nose, aromatic gooseberry and blossom nuances reveal the Sauvignon Blanc with Semillon contributing citrus depth. Minerality and cedary oak provide complexity. On the palate, citrus peel and herbal notes are complemented by stony austerity and fresh acidity. Barrel fermentation provides a distinct nutty texture and a long finish reminiscent of minerals and fresh herbs.

A wine of exceptional quality, finesse and distinction.



Shiraz 2004

The 2004 growing season was warm and dry - ideal for Shiraz. Good physiological tannin ripeness, amazing colour and great flavour development early on in the season ensured the fresh primary fruit characters were retained. The wine was aged for 12 months in 60% French and 40% American oak, of which 40% was new, 20% 1-year-old, 20% 2-year-old and 20% 3-year-old. This wine shows lovely crimson colour and wonderful perfume on the nose - hints of forest floor, fresh bright fruit and dark berries with subtle cedar oak. The tannins are mature and long. The palate shows soft dark fruits - mulberry, spice, blackberry, anise and well-integrated oak.



Cabernet Sauvignon Merlot 2002

The 2002 growing season was one of the driest and coolest on record. This resulted in very small berries and limited vine vigour. The long Indian summer that followed enhanced good ripe fruit flavours and physiologically ripe tannin development. Steve James, Voyager Estate Viticulturist, ensured a combination of low yields, together with shoot and leaf removal, gave us some great fruit from our older Cabernet vineyards. The Voyager Estate 2002 Cabernet Sauvignon Merlot has lovely aromatics consisting of blackberries, cassis, blood plums, dark chocolate and cedary oak. The palate has thick fruit flavours in the dark berry spectrum with a touch of the southern Margaret River savoury bay leaf character.



Reserve Cabernet Sauvignon 1999

This wine is crafted from the oldest Cabernet Sauvignon vines at Voyager Estate. The vines are extremely low yielding and produce outstanding quality fruit. Aged in oak for three years, then in bottle for a further three, the result is a mature wine of exceptional quality. Bottle maturation has afforded this wine complex aged characters of cigar box, leather and mocha with a classic Cabernet fruit core. Dark berries, chocolate and spice are complemented by fine, silky tannins and a long, cedary, cassis finish. This wine shows great structure and balance, promising aging potential for years to come.



garden of earthly delights

Text by Alex Wright. Photography Simon Westlake.

Of all the possible things that visitors to Voyager Estate have in common, there is one that we value particularly highly - patience. For nearly five years, guests arriving on the Estate were able to view only part of the Cape Dutch-style gardens due to the construction of the underground barrel cellar. Masked by white hoarding, the existing garden had to be demolished and then rebuilt once the cellar was complete and visitors had to content themselves with half a garden and a sneak peek through the viewing slots to the rest.

Now, things are a little bit different. The gardens have been restored and, although they were quietly unveiled to the public some time ago, it is only now, after their second proper spring, that the plants are ready to really show themselves off to garden lovers.

More extensive than the original development, the werf garden is the centrepiece of the grounds. 'Werf' (pronounced 'v-aire-f') means yard and the werf traditionally played

a variety of roles in South African Cape Dutch wine farms (see MAGNUM Issue #9). Now purely decorative, it is characterised by a symmetrical layout of pathways, a combination of flat and raised plant beds, lawns and trees, all surrounded by whitewashed walls. New in this reconstruction are two reflection ponds at the eastern end of the werf that have quickly become a comfortable home for some of our native frogs. There are tiled benches where visitors can sit and enjoy the cool sound of sprinkling water and also look beyond the walls to the vineyards around.

The plants in the new part of the werf are quite different to those in the original half. Where the original plantings are of Cycas, Agapanthus and Japanese Sago Plum, the new plantings include more delicate, cottage flowers such as Lavender, Pellargonium and Just Joey roses. Common between the two are the hedges of Silver Bush and Leptospermum Scoparium, and the trees - Manchurian Pear, Liquid Amber and Claret Ash.

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From the werf, guests can now stroll down the stairs directly into the rose gardens. The completion of these paths into and between the rose gardens was an important stage of development. For some time, visitors found getting from the first rose garden to the second somewhat tricky, with the second garden often closed due to the hazardous crossing. Now the cobblestone paths provide easy access and also end at another reflection pond.

The raised beds behind the Cellar Door building were also replanted at the same time and provide a more colourful view for those in the Restaurant: blue Convolvulus, orange Clivea, pink Wisteria and Acanthus.

There are important thank yous to give at the end of this stage of the garden development. Deon Bronkhorst, our landscape architect from Cape Town, South Africa, visited twice throughout the construction and planting phase. He followed up his skillful design for the gardens with meticulous attention to detail and provided tremendous support and guidance to our horticultural team.

The other important credit goes to our team of gardeners. Many of them are pictured here and they have the ongoing responsibility for ensuring that Deon's design continues to come to life year after year. With a team of seven, including three qualified horticulturists, we are blessed to have our gardens in such caring and capable hands.





Text by Cliff Royle. Photography by Simon Westlake.

winery report

It's spring and the 2006 vintage is starting to appear already. It only seems like yesterday when we were picking and crushing grapes during the crazy period that was the 2005 vintage. Before we start talking about 2006, here's a quick update on the progress of the 2005 wines.

The 2005 vintage was fantastic for white wines. Sauvignon Blanc and Chardonnay were the stand out varieties. Chardonnay has strong regional fruit flavours and long, fine structure. Generally you would expect this amount of fruit weight in a warm season, however, this summer was quite mild. Fruit flavours are so strong that even our new oak barrels don't look oak dominant. It appears that 2005 Chardonnays throughout the region are being touted as exceptional. All the whites have fantastic natural acidity and great aromatics; hallmarks of a great vintage.

We picked our Chenin Blanc, Sauvignon Blanc, Semillon and Chardonnay at low sugars (11.3-13 Baumé) with fresh ripe flavours. This was one of those seasons where flavour moved very quickly, thus a huge amount of time was spent in the vineyard tasting fruit. It was a season when analysing sugar, pH and acid in the laboratory was largely a waste of time. Picking on flavour rather than relying on numbers was the only way to go. We had one vineyard that changed from 'not ready' to 'ready' in less than 12 hours!

Apart from Chardonnay, the 2005 whites were bottled in June and are now available for purchase.

Most of the reds have finished malolactic fermentation and have been racked, sulphured and tucked away for maturation. The 05 Shiraz again has wonderful colour, juicy dark fruits and should be every bit as good as 2003 and 2004. The 2005 Cabernet Sauvignon and blends appear to be in the mould of the 2002 vintage - good ripe flavour for early to medium-term drinking. Cabernet can sometimes be difficult to judge early in its evolution but the more I taste this wine the better it gets. It seems to be developing more flesh and classic Cabernet aromatics all the time. This is testament to our improved viticultural techniques, which appear to be bringing our vintages, regardless of weather, closer together. This is very important to us, as being able to deliver consistency from vintage to vintage builds trust in, and loyalty to, our wines.

the voyager estate traveller the region

places to stay

Margaret's Beach Resort

Nestled on the coast at the foot of the Leeuwin Naturaliste Ridge, this impressive resort really does have it all. The choice of accommodation ranges from apartment-style to spacious beach house with all being fully self-contained and many with spas. Take a dip in the pool or entice your tastebuds at the newly opened Gnarabar and Grill. Tel: 08 9757 1227. Email: margarets@assured.net.au



Cape Lodge

Cape Lodge, Margaret River's premier small luxury hotel, has just been voted in the "World's Best 100 Hotels 2005" and 4th in the world for food by Condé Nast Traveller UK. Cape Lodge now has special offers designed exclusively for Voyager Estate which are available throughout the year. Please contact Cape Lodge on 08 9755 6311 or email stay@capelodge.com.au

Private Properties

A unique opportunity to holiday in some of the region's most beautiful holiday homes. Experience the luxury of a hot spa, tennis under lights and short walk to the pristine beaches of Cape Naturaliste. The choice of location is as varied as the Margaret River landscape, offering sparkling ocean views or serene country retreats. To make this choice, look at the website www.privateprop.com. Tel: 08 9385 5611

places to eat

Voyager Estate

The Catering Institute recently awarded Voyager Estate the prestigious 2005 Gold Plate for 'Restaurant Within a Winery' and 'Tourism Restaurant, Country'. The warm and welcoming atmosphere, open fireplaces, solid wood furniture and richly coloured soft furnishings are typical of the hospitality of the original Cape farmsteads. Open for morning tea, lunch and afternoon tea you can be assured one of gastronomic highlights of the region. Tel: 08 9757 6354



Winos

Long time friends and winemakers, Mike Gadd and Conor Lagan, with chef Denis Misfud, opened this wine bar and restaurant 3 years ago. Rustic, wholesome food in a modern setting complement one of the best wine lists in W.A. featuring back vintages only Margaret River locals can get their hands on. Consider it an extension to your lounge room. Tel: 08 9758 7155

VAT 107

Stylish, elegant food is complemented by a West Australian-influenced wine list. VAT 107 is open for breakfast, lunch and dinner. Conveniently located in the heart of Margaret River this is the only Australian restaurant provided access to those hard-to-find vintages of Voyager Estate Chardonnay. Also, check out the new VAT 2 in Bunbury. Tel: 08 9758 8877

places to visit

Mammoth Cave

This awe-inspiring cave is a natural time capsule that is home to the ancient fossil remains of many extinct animals, some dating back 35,000 years. The cave features a new CD audio self-guiding system that allows visitors to travel through the fascinating underworld at their own pace. The cave is open daily from 9.00am to 4.00pm. Tel: 08 9757 7411

Cape Leeuwin Lighthouse

Situated on the most south-westerly tip of Australia, this famous landmark marks the spot where the Indian and Southern Oceans meet. The views from the top of the tower are magnificent, especially on a stormy day. The lighthouse is open daily from 9.00am to 4.30pm. (Last entry to tower 3.45pm) Tel: 08 9758 1920



Get back to nature

The Margaret River region has arguably some of the best hiking trails, beaches, nature watching, forests and as clean an air as you will find anywhere. A visit to the region is an opportunity to physically reconnect with nature. And a drink of world class premium wine produced from the confluence of healthy soil, clean water and abundant sunshine isn't a bad way to end a day of surfing, cycling, hiking, canoeing, caving...

12 things you must do

- 1) Watch the sun set at Canal Rocks
- 2) Take a leisurely canoe trip with Bushucker Tours up the Margaret River
- 3) Stand in awe watching tow-in surfing at Gnarabup Beach
- 4) Have a pre sea-breeze swim at Redgate Beach
- 5) Have an ocean-view breakfast at Sea Gardens Café in Prevelly
- 6) Stop in at the tourist bureau
- 7) Go for a snorkel or dive on the SWAN dive wreck
- 8) Visit the local art galleries
- 9) Drive safely after visiting the vineyards
- 10) Walk part of the Cape to Cape trail
- 11) Watch the whales and dolphins as they migrate along the coast
- 12) Relax



just in case

Police	9757 2222
Ambulance	9757 2000
Margaret River Hospital	9757 2000
Voyager Estate	9757 6354
Tourist Bureau	9757 2911
Busselton Hospital	9752 1122

purchasing voyager estate wine

This is a list of our national and international distributors and importers. Please contact agents for a list of the nearest Voyager Estate outlets in your local area. If you have problems finding our wine contact us directly on (61 8) 9385 3133 or wine@voyagerestate.com.au.

Australia

New South Wales	Mezzanine NSW	1300 136 561
Queensland	Wine Source	07 3892 7788
South Australia	Options Wine Merchants	08 8363 5400
Northern Territory	Options Wine Merchants	08 8363 5400
Victoria	Mezzanine VIC	1300 555 821
Western Australia	Lionel Samson & Son	08 9435 8444

Overseas

Canada	Torion Trading	+1 905 775 7578
China	Central Wine Exchange	+65 65 33 4266
Dubai	Emirates Fine Wines	+971 4 209 5102
Germany	Sandfire Wines	+49 2 507 572 474
Holland	New World Wineries	+43 451 2495
Hong Kong	A S Watson	+852 2147 3641
Indonesia	Commodore Trading	+61 2 9489 3493
Japan	Village Cellars	+81 76 676 1068
New Zealand	Wine Direct	+64 9 529 5267
Malaysia	Southern Vintages	+60 3 6203 2505
Singapore	Austral Pacific Trading	+65 438 2438
Sweden	Australian Wine Club	+49 8 664 6888
Thailand	Estima Consulting	+662 655 6501
The Philippines	Wine Direct	+63 2 817 1166
United Kingdom	Justerini & Brooks	+44 207 484 6400
United Kingdom	Oddbins	+44 181 944 4400
United States	Serge Doré Selections	+1 914 861 9206