
PROJECT CANE CUT SEMILLON 2018

VARIETY	100% Semillon	HARVESTED	23 March 2018
ALC/VOL	11.00%	OAK	none
pH	3.38	CELLARING	Up to 5 years
TA	6.6 g/L	COLOUR	Pale straw
VINEYARD	Estate Block 6 (1978) & Cordis Block 6 (1994)	NOSE	Sweet citrus, golden pear, honeycomb, nougat, talc
SOIL	Gravelly, loam soils	PALATE	Vibrant & concentrated, finishing with fresh acidity
ORGANIC	Sustainably farmed	FOOD MATCH	Rich, cream-based desserts or blue cheese

VINTAGE

A classic growing season with excellent budburst leading to beautifully warm weather through flowering and fruit set. A mild summer, with just a few hot December days and a cool, overcast February, enabled fruit to ripen slowly, accumulating intense varietal flavours whilst retaining fresh natural acidity. All whites were harvested in excellent condition.

METHOD

Canes were cut in early March to accelerate sugar accumulation. Fruit was then hand-harvested, chilled overnight, destemmed then transferred to the press for 8 hours to allow the berries to rehydrate and flavours to be extracted from skins. Pressed juice was settled for three days, fermented in stainless steel tanks and was arrested at the preferred sugar balance.

"The warm dry weather experienced during the 2018 vintage provided the perfect conditions for crafting a Cane Cut Semillon, a vibrant and concentrated dessert wine with a lovely balance of sweetness and acidity."

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE
MARGARET RIVER