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# PROJECT L'OEUF BLANC 2021

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VARIETY	61% Sauvignon Blanc, 39% Sauvignon Gris	HARVESTED	9 to 11 March 2021
ALC/VOL	14.0%	OAK	None
pH	3.26	CELLARING	Made for immediate enjoyment
TA	6.5 g/L	COLOUR	Pale gold
VINEYARD	Broadvale 4, North Block 14	NOSE	Jasmine, honeysuckle, citrus, tangerine, mango
SOIL	Gravelly loam soils, balanced & moderate yields	PALATE	Rich, textured, complex, fruit weight, vibrant finish
ORGANIC	Organically farmed	FOOD MATCH	Ceviche or other tasty, cold seafood dishes

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## VINTAGE

Good early season growth with a cool, wet November impacted the fruit set resulting in reduced yields. Early summer was hot and dry, then February brought cool and wet conditions. However, our organic farming held the vines in terrific shape to deal with the tricky season; open canopies, excellent airflow, looser bunches, thick grape skins, & pure varietal expression.

## METHOD

Hand-packed Sauvignon Gris was fermented in a concrete egg with a portion of whole berries to aid phenolic extraction. A barrel of heart-pressed Sauvignon Blanc was blended in and the wine matured on lees and berries for two months. The berries were removed, and the wine was left on fine lees for a further two months before racking and bottling. Unfined and unfiltered.

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“We are excited to see our third L’Oeuf Blanc take shape as an experimental Project wine Fermented in an egg-shaped concrete vessel, using Sauvignon Gris with its pink-hued berries, we have a fresh, complex, textural Margaret River white.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER