
SAUVIGNON BLANC SEMILLON 2021

VARIETY	80% Sauvignon Blanc, 20% Semillon	HARVESTED	3 to 12 March 2021
ALC/VOL	13.5%	OAK	10% of Semillon, 2 months in new French oak
pH	3.23	CELLARING	Made for immediate enjoyment
TA	5.9 g/L	COLOUR	Pale straw green
VINEYARD	Sauvignon Blanc - 4 blocks, Semillon -NB U10	NOSE	Lime, tropical, passionfruit, guava, mandarin rind
SOIL	Gravelly loam soils with varied aspects	PALATE	Tropical, citrus, mineral acidity, textural finish
ORGANIC	Organically certified	FOOD MATCH	Light crustacean or vegetarian dishes

VINTAGE

A tricky season commencing with good early season growth. A cool and wet November impacted fruit set and resulted in reduced yields. Early summer was hot and dry, then February brought more cool, wet conditions. Our organic farming, however, had the vineyard in terrific shape to deal with the challenges and fruit was harvested with fruit purity and bright acidity.

METHOD

Fruit was destemmed and pressed to tank immediately upon arrival to the winery, then settled to clarify the juice. Batches were racked then inoculated for alcoholic fermentation, which lasted 10-14 days. A portion of Semillon was fermented with new French oak to add a structural element to the palate. Parcels were then blended and bottled in July 2021.

“Our first Certified Organic release of this classic Margaret River blend. Fresh and mineral, displaying a vibrant spectrum of tropical fruit. A wine that demonstrates a true sense of place.”

TRAVIS LEMM, WINEMAKER AND WINERY MANAGER

VOYAGER ESTATE

MARGARET RIVER