
SAUVIGNON BLANC SEMILLON 2024

VARIETY	60% Sauvignon Blanc, 40% Semillon	OAK	20% of Semillon in old French oak
ALC/VOL	12.5%	CELLARING	Made for immediate enjoyment
HARVESTED	10 to 15 February 2024	COLOUR	Pale lemon
VINEYARD	Sauvignon Blanc - 2 blocks, Semillon - NB U10	NOSE	White nectarine, lemon pith, rosemary, flint
SOIL	Gravelly loam soils with varied aspects	PALATE	Ripe stonefruit, mineral, citrus & lemon thyme finish
ORGANIC	Certified organic	FOOD MATCH	Thai lemongrass and prawn salad
VINTAGE	The 2024 vintage featured an extended warm and dry period following reasonable winter rains and an early bud burst. The season experienced warmer-than-usual temperatures, promoting even and early ripening. Harvesting commenced early and finished before Easter. The white varieties were picked with great ripeness, fruit flavour, and vibrant acidity.		
	METHOD Each batch was de-stemmed and pressed to tank immediately upon arrival to the winery. After settling to clarify the juice, parcels were racked and then inoculated with selected yeast cultures for alcoholic fermentation, which generally lasted 10-14 days. A portion of Semillon was fermented in old French oak to add a structural element to the palate of the wine.		

“Our take on a Margaret River classic – textured, savoury
and refreshing for laidback drinking all year round.”

TIM SHAND, CHIEF WINEMAKER

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