
SHIRAZ

2019

VARIETY	100% Shiraz	HARVESTED	28 March to 2 April 2019
ALC/VOL	14.0%	OAK	12 months, French and Hungarian oak, 44% new
pH	3.6	CELLARING	Up to 15 years
TA	6.0 g/L	COLOUR	Dark red with violet hues
VINEYARD	Four Shiraz vineyards	NOSE	Lifted boysenberry, black olive, white pepper
SOIL	Some of our toughest, shallow, stony, gravelly soils	PALATE	Bright, red berries, rhubarb, spice, silky tannins
ORGANIC	Sustainably farmed	FOOD MATCH	Mediterranean lamb, oven cooked

VINTAGE

An unusually late growing season, with some notable challenges. A cooler than average summer resulted in a delayed start to harvest. Luckily, some classic autumnal sunshine arrived in late March, which provided perfect ripening conditions for the reds. The Shiraz fruit was harvested in excellent condition, retaining pure, intense flavours and finely woven tannins.

METHOD

Parcels were de-stemmed but not crushed to preserve the whole berries, then fermented in a combination of open and static vessels at below 28°C with twice daily gentle hand plunging or pump overs. After pressing, wine were transferred to barrel for 12 months' maturation, raked periodically to aid clarification, then blended prior to bottling in June 2020.

“An elegant shiraz with that classic Margaret River energy and drive.
Bursting with red berries and rhubarb, with hints of earth and spice.
A soft, juicy style that is delicious all year round.”

TRAVIS LEMM, WINEMAKER & WINERY MANAGER

VOYAGER ESTATE

MARGARET RIVER