SHIRAZ 2020

100% Shiraz
14.5%
3.63
6.0 g/L
Four Shiraz vineyards
Tough, shallow, stony, gravelly soils
Organically farmed

VINTAGE

A near-perfect growing season with beautifully warm spring weather provided the ideal environment for flowering and fruit set. One of the hottest Decembers on record was followed by milder conditions, ensuring steady fruit development and ripening. The reds were harvested in March with intense colour, concentrated flavours and silky, fine tannins.

HARVESTED	9 to 23 March 2020
ОАК	12 months, French oak, 29% new
CELLARING	Up to 15 years
COLOUR	Deep red with purple hues
NOSE	Blackberry, blueberry, dark cherry, soft oak & spice
PALATE	Rich, concentrated, seamless, supple, balanced
FOOD MATCH	Rich game meats such as duck, venison or goat

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, the wine was transferred to barrel for 12 months maturation and blended prior to bottling in June 2021.

"With an average vine age of 29 years, our Shiraz blocks can truly express their unique character. From this, we see a natural evolution in the Voyager Estate style; aromatic and bright with ripe fruit and a gentle savouriness that makes it great drinking all year round."

TIM SHAND, CHIEF WINEMAKER

