
PROJECT U11 SYRAH 2021

VARIETY	100% Shiraz	OAK	11 months in 1, 2 and 3 year old French oak
ALC/VOL	13.5%	CELLARING	Up to 20 years
HARVESTED	23 March 2021	COLOUR	Intense bright crimson
VINEYARD	Ullingers Block 11	NOSE	Vibrant red fruit, native thyme, pink peppercorn
SOIL	Gravelly loam soils with underlying stone & clay	PALATE	Silky, savoury earth & spice, pumice-like tannins
ORGANIC	Certified organic	FOOD MATCH	Crispy skin duck breast, redcurrant and spice

VINTAGE

A tricky season commencing with early bud break and strong growth. A cool, wet November impacted fruit set, resulting in reduced yields. Early summer was hot & dry, but February brought more cool, wet conditions until some dry, warm March days, which helped ripen the reds. Organic farming had the vineyard in terrific shape to deal with the season's challenges.

METHOD

Hand-harvested fruit from the eastern section of Ullingers Block 11. A small portion was fermented as whole bunches, the remaining parcels in open fermenters. The ferments were pumped over twice daily and left on skins for 10 days. Parcels were then pressed to French oak for 11 months' maturation before blending and bottling in July 2022.

“Planted in 1995 to a Western Australian selection clone of Shiraz, the maturity of Ullingers Block 11 combined with our certified organic practices has allowed us to craft an elegant and perfumed expression, with a sense of place reflecting the gravelly soils and the cool purity of our coastal vines.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER