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# PROJECT W10 MERLOT 2021

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VARIETY	100% Merlot	OAK	13 months, 24% new French oak
ALC/VOL	14.5%	CELLARING	Up to 10 years
HARVESTED	26 March 2021	COLOUR	Vibrant crimson
VINEYARD	Weightmans Block 10 (Q45-14 Clone)	NOSE	Lifted florals, dark plum, cherry, earth, cedar
SOIL	Gravel loam, higher than usual topsoil clay content	PALATE	Chalky tannin, complex, structured, long finish
ORGANIC	Certified organic	FOOD MATCH	Beef carpaccio or pork terrine
VINTAGE	METHOD		
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 and 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.		Hand-harvested bunches of Merlot were de-stemmed but not crushed, in order to preserve the whole berries, before being transferred to a combination of static concrete and open fermenters. Daily plunges and pumpovers were used to evolve tannin extraction, before pressing and maturing for 13 months in French oak, prior to blending and bottling in October 2022.	

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“A single vineyard Merlot with structure and presence. The Italian Q45 clone produces a more richly flavoured, weighty, and dark-fruited expression.  
Bold and serious, but generous.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE  
MARGARET RIVER