
SHIRAZ

2021

VARIETY	99% Shiraz, 1% Viognier	OAK	11 months, French oak, 33% new
ALC/VOL	14.0%	CELLARING	Up to 15 years
HARVESTED	13 to 25 March 2021	COLOUR	Deep red with purple hues
VINEYARD	Four Shiraz vineyards	NOSE	Perfumed, forest berries, juniper, cinnamon
SOIL	Tough, shallow, stony, gravelly soils	PALATE	Hyper-fresh, red fruits, bright acidity, fine tannins
ORGANIC	Certified organic	FOOD MATCH	A great cheeseboard wine

VINTAGE

A tricky season commencing with good early season growth. A cool and wet November impacted fruit set and resulted in reduced yields. Early summer was hot and dry, then February brought more cool and wet conditions. Our organic farming, however, had the vineyard in terrific shape to deal with the challenges and our Shiraz displayed fruit purity and silky 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 pumpovers. After pressing, the wine was transferred to barrel for 11 months' maturation and blended prior to bottling in July 2022.

“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

VOYAGER ESTATE

MARGARET RIVER