
PROJECT U10 SEMILLON 2022

VARIETY	100% Semillon	OAK	10 months in French oak, 30% new
ALC/VOL	13.0%	CELLARING	Up to 10 years
HARVESTED	4 March 2022	COLOUR	Pale olive
VINEYARD	Ullingers Block 10	NOSE	Lifted florals, lemon barley, talc, hint of bath salts
SOIL	Red brown gravelly soils	PALATE	Vibrant citrus, savoury, spice, briny crisp acidity
ORGANIC	Certified organic	FOOD MATCH	Mild, aromatic Thai seafood dishes

VINTAGE

A cool start to the season slowed early vine growth and delayed flowering, resulting in moderate yields. By late December, our organic farming practices had the vineyards well placed for a stellar vintage. Healthy canopies kept the grapes cool through a record hot summer, preserving freshness, and our Semillon was harvested with fruit purity and vitality.

METHOD

Hand-harvested Semillon was chilled overnight and whole bunch pressed. Juice was settled for three days to aid clarification then fermented in tight grain French oak barrels to heighten the savoury character of the wine. Throughout the 10 month maturation, bâtonnage was conducted every four weeks to impart a creamy palate texture. The wine was blended in March before bottling in June 2023.

“A pure, single site certified organic Semillon grown on one of our best patches of dirt. Lots of fresh citrus and a bright, briny freshness melt into a complex and creamy palate.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER