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# SYRAH

## 2023

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VARIETY	98% Shiraz, 2% Viognier	OAK	10 months, oak puncheons and barriques, 10% new
ALC/VOL	13.5%	CELLARING	Up to 10 years
HARVESTED	24 to 30 March 2023	COLOUR	Deep magenta
VINEYARD	Two of our best Shiraz blocks	NOSE	Blackcurrant pastille, juniper berry, baking spices
SOIL	Some of our toughest, shallow, stony, gravelly soils	PALATE	Focused, ripe berries, balanced acidity, fine tannin
ORGANIC	Certified organic	FOOD MATCH	Charred beets, goat cheese, rucola, balsamic

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### VINTAGE

Despite a cool start to spring, flowering and fruit set were even across all varieties. November heralded the beginning of a glorious run of weather. Days were warm but never hot, and temperatures dropped nicely into the evenings, allowing gradual ripening and acid retention in the grapes. Harvest commenced a week later than 'normal' under clear blue skies and finished in mid-April.

### METHOD

Shiraz was picked in the delicate red fruit spectrum. A portion of fruit was fermented as whole bunches, with Viognier also co-fermented for aromatics. The fruit was then crushed to enhance extraction with minimal time on skins, spent ten months in oak followed by five months in tank for élevage prior to bottling.

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“Our new Syrah captures the detail and purity that Stevens Valley’s cooler climes bring to the table—a savoury but perfumed Syrah, offering pure red fruit and gentle spice.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER