
V6 SEMILLON

2023

VARIETY	100% Semillon	MATURATION	6 months, old French oak and concrete egg
ALC/VOL	13,5%	CELLARING	Made for immediate enjoyment
HARVESTED	24 March 2023	COLOUR	Pale lemon colour
VINEYARD	Voyager Block 6, planted in 1978	NOSE	Lemon sherbert, kaffir leaf, feijoa, fennel, blossom
SOIL	Sandy loam over clay	PALATE	Textural, complex, charred citrus, long chalky acidity
ORGANIC	Certified organic	FOOD MATCH	Kaffir lime butter seared scallops

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

Two fermentations were undertaken on the small parcel of hand-harvested Semillon fruit from our oldest dry-grown vineyard. The first was in our concrete egg with skins added, left to naturally ferment and steep for six months. A second parcel was fermented and matured in old French oak. The wine was blended, fined, filtered and bottle aged for 18 months prior to release.

“An exploration of the texture and complexity of our oldest block of dry-grown Semillon fruit. The long, benign ripening season of 2023 allowed for extended hang time, ripening phenolics while preserving brisk acidity.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE
MARGARET RIVER

