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# MUSEUM RELEASE

# SHIRAZ

# 2014

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| VARIETY  | 98.5% Shiraz, 1.5% Viognier                          | HARVESTED  | 26 February to 18 March 2014                           |
| ALC/VOL  | 14.0%  | OAK        | French oak, 11 months, 34% new                         |
| pH       | 3.54   | CELLARING  | Up to 15 years   |
| TA       | 6.1 g/L  | COLOUR     | Vibrant, deep red                                      |
| VINEYARD | Seven blocks planted to five different clones        | NOSE       | Black fruits, baking spices, dried flowers, olives     |
| SOIL     | Some of our toughest, shallow, stony, gravelly soils | PALATE     | Rich, dark berries, savoury, elegant tannins, youthful |
| ORGANIC  | Sustainably and naturally farmed                     | FOOD MATCH | Venison or lean beef, olives & roasted tomatoes        |

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## VINTAGE

Early winter chilling and above average rainfall led to complete dormancy, even budburst and uniform vine growth. With warm days, cool nights and only 11.5mm rainfall over summer, this was one of our best and driest preludes to vintage. Fruit ripened consistently and retained excellent natural acidity, with lower Baumes, bright flavours and great varietal expression.

## METHOD

Hand-harvested fruit was destemmed but not crushed, preserving whole berries, then fermented in a combination of open and static fermenters with gentle hand-plunging or pumpovers. A small parcel of Viognier was co-fermented with a batch of Shiraz. After pressing, the wines were matured in 88% French and 12% American oak with periodic rackings, prior to blending and bottling.

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“A near perfect season, meticulous vineyard work and exceptional craftsmanship have produced a wine with fruit purity, richness, complexity and the structure to live for many more years.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER