
MUSEUM RELEASE

SHIRAZ

2015

VARIETY	100% Shiraz	HARVESTED	9 March to 25 March 2015
ALC/VOL	14.0%	OAK	French and American Oak, 12 months, 38% new
pH	3.44	CELLARING	Up to 15 years
TA	6.3 g/L	COLOUR	Deep ruby with garnet hues
VINEYARD	Six Shiraz vineyards	NOSE	Dark berries, baked spice, earth, coffee bean, cacao
SOIL	Some of our toughest, shallow, stony, gravelly soils	PALATE	Savoury, spicy layers, hints of cedar, fine chalky tannin
ORGANIC	Organically farmed	FOOD MATCH	Chinese five-spiced duck

VINTAGE

A challenging growing season due to variable weather. Early bud burst was followed by a windy spring, resulting in natural yield reduction. Dry, consistently warm conditions in summer assisted excellent early tannin ripeness and balanced flavour development. With lower yields, fruit moved through flavour profiles rapidly and harvest timing was critical to ensure the fruit was captured at peak varietal expression.

METHOD

Shiraz parcels were de-stemmed not crushed to preserve the whole berries, and fermented cool in a combination of open and static vessels. Gentle hand plunging and pumpovers were used up to three times daily for 16 days. Following fermentation, parcels were pressed and transferred to barrel for 12 months maturation, then blended prior to bottling in August 2016.

“At seven years, this wine is now hitting its premium drinking window. Brambly dark fruit tones have evolved into spiced fruit characters, as the secondary flavours begin to unravel. It was a warmer than average season, but cedary oak and bright acidity hold this wine in brilliant stead.”

TRAVIS LEMM, WINEMAKER & WINERY MANAGER

VOYAGER ESTATE

MARGARET RIVER