
SHIRAZ

2017

VARIETY	100% Shiraz	HARVESTED	3 to 5 April 2017
ALC/VOL	14.0%	OAK	12 months, 34% new, 38% one-year & 28% two-year
pH	3.52	CELLARING	Up to 15 years
TA	6.4 g/L	COLOUR	Bright red
VINEYARD	Select parcels from four Shiraz blocks	NOSE	Floral, red, black & blue berries, earth & spice
SOIL	Some of our toughest, shallow, stony, gravelly soils	PALATE	Bright and juicy, spice notes, with a savoury finish
ORGANIC	Organically farmed	FOOD MATCH	Lamb, duck or other succulent cuts of red meat

VINTAGE

A cooler than average growing season commencing with perfect flowering and excellent fruit set. The resulting potentially high yields were crop-thinned pre-veraison. Late summer and autumn were cooler and wetter than average, delaying harvest some three weeks. The milder ripening weather allowed for excellent flavour concentration, fine tannins and well balanced acidity.

METHOD

De-stemmed but not crushed, fruit was fermented in a combination of open and static fermenters at temperatures below 28°C to maintain aromatics and aid slow extraction of tannin and colour with twice daily plunging or pumpovers. Wines were then pressed, transferred to barrel and matured with periodic rackings to aid clarification then blended prior to bottling in July 2018.

“There’s something special about cooler season Shiraz, and this vintage showcases the understated elegance of this style: bright and juicy with hints of earth and spice.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER