
SAUVIGNON BLANC SEMILLON 2020

VARIETY	61% Sauvignon Blanc, 39% Semillon	HARVESTED	19 to 25 February 2020
ALC/VOL	13.0%	OAK	10% of Semillon, 2 months in new French oak
pH	3.36	CELLARING	Made for immediate enjoyment
TA	6.9 g/L	COLOUR	Pale straw green
VINEYARD	Sauvignon Blanc - 3 blocks, Semillon - NB U10	NOSE	Lifted, floral, gooseberry, tropical, citrus, talc
SOIL	Gravelly loam soils with varied aspects	PALATE	Vibrant, fresh, lemon basil, oak texture, clean finish
ORGANIC	Sustainably farmed	FOOD MATCH	Fresh goats cheese, light crustacean dishes

VINTAGE

A close-to-perfect growing season. Apart from a small storm in late October, spring was warm and dry, providing excellent conditions for flowering. One of the hottest Decembers on record sped fruit development along but was followed by a slightly milder January, perfect for ripening. No bird pressure made for a straight forward harvest with fruit in pristine condition.

METHOD

Fruit was destemmed and pressed to tank immediately upon arrival to the winery then settled to clarify the juice. Batches were racked then inoculated for alcoholic fermentation which lasted 12-17 days. A portion of Semillon was fermented, matured and lees stirred for two months with new French oak, after which time parcels were blended, stabilised, filtered then bottled.

“When we speak of wines of place, this is a great example - perfectly matched to our soils and maritime climate. Dry and refreshing, with vibrant citrus and tropical notes.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER