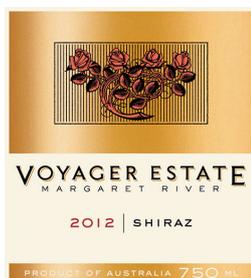


# VOYAGER ESTATE

MARGARET RIVER

2012 SHIRAZ | MUSEUM



**Variety:** 99% Shiraz, 1% Viognier

**Colour:** Bright medium ruby colour

**Nose:** Juicy black cherry, blueberry and blackberry coulis with notes of violets, black pepper, cinnamon and star anise and a hint of pencil shavings.

**Palate:** The palate displays vibrant amarena cherry and blueberry fruits with complex gravelly notes and hints of spice. The fine, layered tannins integrate seamlessly with toasty and vanillan notes derived from the restrained use of French and American oak.

**Style:** Margaret River and particularly Voyager Estate, produce a cool-climate, medium-bodied style of Shiraz, with hints of spice. The 2012 vintage is a vibrant wine with great concentration and purity of fruit, yet still retains the finesse and elegance which are the hallmarks of the Voyager Estate style.

**Food Match:** Game meats, preferably long cooked or confit, aged cheeses.

**Alc/Vol:** 13.8

**Harvest Date:** 8 to 28 March 2012

**Oak Maturation:** Matured in 36% new, 30% one-year-old, 19% two-year-old and 15% three-year-old oak, of which 87% was French and 13% American.

**Bottling Date:** 29 July 2013

**Cellaring Potential:** Up to 15 years

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## Vintage

Excellent soil moisture levels from the winter rains assisted the vines with a terrific even spring budburst across all varieties. Whilst the growing season had some challenges, with mild to warm temperatures and some good rain events, our high standard of vine management and monitoring ensured healthy vines and resulted in excellent fruit-set. Above average temperatures for January, February and March made for one of the driest and warmest seasons on record. Subsequently, we had one of our earliest starts to vintage ever. Outstanding autumnal ripening conditions with warm, dry days and cool evenings were perfect for the reds, producing wines with excellent tannins and concentrated flavours of red and dark fruits. The 2012 vintage will be remembered as one of our warmest summers and earliest vintages with above average yields producing exceptionally clean, pure fruit with great varietal expression.

## The Wine

The Shiraz blocks were hand-harvested and de-stemmed but not crushed, to preserve the whole berries, then fermented in a combination of open and static fermenters. A small batch of Estate-grown Viognier was co-fermented with the Shiraz fruit. To maintain aromatics and the slow extraction of tannin and colour, temperatures were maintained below 26°C. The fermentation process took place over 13 days, throughout which gentle hand-plunging and pumpovers were employed up to three times per day. Following fermentation, the wines were pressed, transferred to barrel and aged for 12 months, with three-monthly racking to aid clarification. It was blended and bottled on 29 July 2013.

A handwritten signature in black ink, appearing to read 'Steve James'.

**Steve James** Manager of Winemaking and Viticulture with Winemaker, Travis Lemm, and Vineyard Manager, Glen Ryan

For more information contact: Voyager Estate Wine Room Telephone: +61 8 9757 6354 Email: [winerom@voyagerestate.com.au](mailto:winerom@voyagerestate.com.au)

