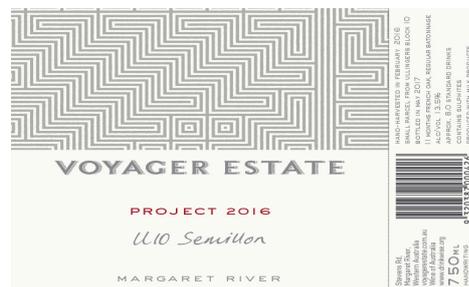


VOYAGER ESTATE

MARGARET RIVER

2016 PROJECT U10 SEMILLON

Variety:	100% Semillon
Alc/Vol:	13.50%
pH:	3.26
Total Acidity:	7.1 g/L
Oak Maturation:	11 Months, 30% new, 40% one-year-old, 30% two-year-old French oak
Harvest Date:	29 February 2016
Bottling Date:	8 May 2017
Cellaring Potential:	10 years
Colour:	Pale olive
Nose:	Attractive lifted floral, citrus notes with hints of bath salts and talc.
Palate:	Vibrant citrus fruits in the lime, lemon and grapefruit spectrum underpin the palate of the wine. Light and fresh with hints of spice and a nice savoury element, the wine finishes with a briny crisp natural acidity.
Style:	An aromatic, textural and elegant style of Semillon which showcases the purity of fruit from our North Block 10 vineyard. Selective hand-harvesting, use of free-run juice, combined with regular batonnage and the finest French oak have all contributed texture, complexity and balance to the wine.
Food Pairing:	Great with seafood dishes and salads, especially those with citrus elements to highlight the fruit character of the wine.



Vintage

The vines enjoyed a near perfect growing season, with warm, dry spring weather and relatively light winds prevailing along the Margaret River coast. The summer conditions were nice and warm without excessive heat, until a curveball arrived between 18 and 20 January with a rare weather event for this time of the year occurring. This resulted in 80mm of rain falling over the region, which was a timely watering from Mother Nature for the reds - but not so timely for the whites which were only a couple of weeks from harvest. Cooler conditions followed in late January and early February. This combination of events had the effect of delaying the white grape harvest - with our first pick of Chardonnay on 8 February, one week later than the past few years. Harvest of the whites progressed slowly, the team picking small parcels of fruit each day, with Chardonnay being harvested during mid February to early March. It was followed by Semillon, Sauvignon Blanc and Chenin Blanc during the late February to mid-March period. The 2016 vintage was a very strong year overall for the whites which all displayed bright, intense varietal fruit flavours with excellent natural acidity.

Vineyard

The wine was crafted using a select portion of Semillon grapes from our North Block 10 vineyard. The vines were fruit thinned back to just one bunch per shoot and selectively hand-harvested during late February. The vineyard is planted on the red/brown gravelly soils classic to the region and the vines achieve a beautiful natural balance, resulting in fruit with exceptional flavour development at low sugar levels. This block consistently produces exceptional Semillon grapes, displaying vibrant citrus flavours and a fine acid line.

The Wine

Generally the backbone to the Estate Sauvignon Blanc Semillon blend. We identified an area in the heart of the block that consistently, year upon year, showcases intense flavour development. This area was fruit thinned to maximise flavour and then 3 tonnes of fruit were hand-harvested on 29 February 2016. After chilling overnight and whole bunch pressing, the juice was settled for three days to aid clarification. The clear juice was then fermented in a combination of five-year seasoned tight-grain French oak barrels. The oak heightens the savoury profile of the wine and interacts perfectly with the wine's citrus elements without the added toast complexity. Throughout the 11 month maturation, batonnage was conducted every four weeks to aid yeast autolysis and impart a creamy texture. The wine was blended in February 2017 prior to fining, filtration and bottling in May.

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

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