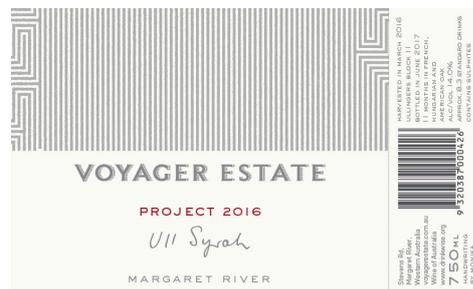


VOYAGER ESTATE

MARGARET RIVER

2016 PROJECT U11 SYRAH

Variety:	100% Shiraz
Alc/Vol:	14.0%
pH:	3.48
Total Acidity:	5.4 g/L
Oak Maturation:	12 months, 35% new and 65% one-year-old French, American and Hungarian oak
Harvest Date:	15 March 2016
Bottling Date:	19 June 2017
Cellaring Potential:	Up to 20 years
Colour:	Medium dark crimson
Nose:	Mulberry and blackberry aromas
Palate:	Savoury graphite and blackberry fruit flavours are defined by mid-palate texture of fine-grained tannins with a hint of oak spice to the finish.
Style:	A medium-bodied, elegant and savoury style of Syrah, made to showcase the pristine fruit from this particular vineyard. The wine utilised Hungarian and French oak to provide structure and spice to the tannins.
Food Pairing:	Duck any way... a well-cooked crispy skin duck breast with spices and plum, a duck liver parfait or confit.



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 curve ball arrived from 18 to 20 January, with a rare weather event for this time of the year. This resulted in 80mm of rain falling over the region - a timely watering from Mother Nature for the reds. Some cooler conditions followed in late January and early February and the Shiraz was harvested in the third week of March. The 2016 vintage was an extremely strong year for the reds, which displayed silky super-fine tannins and pristine fruit flavours, excellent concentration, density and structure; the hallmarks of this exceptional vintage.

Vineyard

A small parcel of fruit from Ullingers Block 11 was selected to make this wine. The soil in this vineyard is very stony and gravelly with a stony/clay base, resulting in vines with balanced growth habits. Very low yielding, these vines produce fruit with density, fine tannins and complex, ripe flavours. Planted in 1995 to a local West Australian clonal selection of Shiraz, the vineyard's maturity, combined with sustainable farming practices, has allowed it to produce an excellent expression of Margaret River Shiraz, with a sense of place reflecting the stony/gravelly soils and the purity of our coastal environment.

The Wine

A small parcel of fruit from the eastern side of Ullingers Block 11 was hand-picked and de-stemmed prior to fermentation, ensuring as many whole berries as possible. Fermentation occurred in open top fermenters with gentle plunging three times daily. Following 18 days on skins, the must was pressed before maturation in French oak barriques for 12 months. Final blending and bottling occurred in June 2017.

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

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