
SAUVIGNON BLANC SEMILLON

2019

VARIETY	68% Sauvignon Blanc, 32% Semillon	HARVESTED	15 to 18 March 2019
ALC/VOL	13.0%	OAK	2 months, 20% new French oak
pH	3.14	CELLARING	Made for immediate enjoyment
TA	7.1 g/L	COLOUR	Pale straw green
VINEYARD	3 blocks of Sauvignon Blanc, North Block 10 Semillon	NOSE	Floral, passionfruit, lemon basil, grassy notes
SOIL	gravelly loam soils	PALATE	Vibrant, fresh, textural notes, crisp natural acidity
ORGANIC	Sustainably farmed	FOOD MATCH	Fresh goats cheese, light crustacean dishes

VINTAGE

A cool, late season with below average January temperatures contributing to a two-week delay in harvest. Moderate weather was perfect for steady ripening, with slow sugar accumulation, flavour development and natural acidity retention. Challenges included bird pressure and untimely humidity.

METHOD

Fruit was de-stemmed and pressed to tank immediately upon arrival to the winery, settled, racked then inoculated for alcoholic fermentation. A portion of Semillon was fermented with new French oak over two months, then all parcels were blended, stabilised and filtered prior to bottling in August 2019.

"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