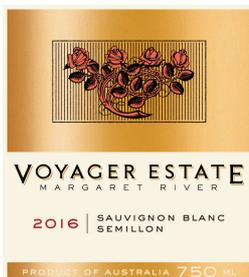


VOYAGER ESTATE

MARGARET RIVER

2016 SAUVIGNON BLANC SEMILLON



- Variety:** 68% Sauvignon Blanc, 32% Semillon
- Colour:** Pale straw green
- Nose:** Fresh, lifted tropical fruit aromas with hints of citrus and talc.
- Palate:** A vibrant blend with fresh, crunchy fruit flavours of tropical and citrus. A small component of barrel fermentation and some lees contact offers additional complexity and texture to the palate, finishing with a clean, crisp, natural acidity.
- Style:** The 2016 vintage has produced a classic expression of this quintessential Margaret River blend, showcasing a wonderful purity of fruit coupled with lovely texture and complexity; a perfectly balanced wine with a long, crisp dry finish, made to drink whilst young and fresh.
- Food Match:** Great as an aperitif. Enjoy with fresh goat's cheese, light crustacean or fish entrées.
- Alc/Vol:** 13.0%
- pH:** 3.27
- Total Acidity:** 6.2g/L
- Harvest Date:** 24 February to 3 March 2016
- Oak Maturation:** 18% new French oak for two months (Semillon)
- Bottling Date:** July 11, 2016
- Cellaring Potential:** Made for immediate enjoyment

Vintage

The vines enjoyed a near perfect growing season, with warm, dry spring weather and relatively light wind conditions prevailing along the Margaret River coast. The summer conditions were nice and warm without excessive heat, until a curveball arrived during 18 to 20 of 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. This was followed by some cooler conditions 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 the February 8, which was one week later than the past few years. Harvest of the whites progressed slowly with the team picking small parcels of fruit each day, with Chardonnay being harvested during mid February to early March 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.

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

Vineyard

The fruit for our Sauvignon Blanc Semillon is sourced from 11 separate Estate vineyard blocks. The vines are all planted on gravelly loam soils with different aspects and microclimates offering slightly different flavour profiles. The Sauvignon Blanc vineyards are planted mainly to Clone 1, which is perfect for this style of wine, offering crunchy lifted tropical fruit aromas and flavours. The Semillon contributes strong citrus elements, and provides palate weight and structure to the wine. The core Semillon component is sourced from our North Block 10 vineyard which was planted in 1995. This vineyard consistently produces outstanding fruit with great flavour intensity. All the vines are hand-pruned, shoot-thinned and yields are regulated to a target of ten tonnes per hectare, which ensures consistency from season to season.

The Wine

The 2016 Sauvignon Blanc and Semillon fruit was harvested between the February 24 and March 3. Each batch was de-stemmed and pressed to tank immediately upon arrival to the winery. After settling for clarification of the juice, each batch was racked and then inoculated with UOA Maxithiol and QA23 cultures for alcoholic fermentation which generally lasted 15-27 days. A portion of Semillon was fermented in new tight-grain French oak, with maturation and lees stirring for two months. Upon completion of all ferments and necessary maturation, the parcels were blended, stabilised and filtered prior to bottling on July 11, 2016.

