

VOYAGER ESTATE

MARGARET RIVER

2017 Project Rosé

Variety:	53% Shiraz, 42% Merlot, 5% Cabernet Sauvignon
Alc/Vol:	13.00%
pH:	3.27
Total Acidity:	5.4
Oak Maturation:	None
Harvest Date:	27 March - 5 April 2017
Bottling Date:	10 July 2017
Cellaring Potential:	Made for immediate enjoyment
Colour:	Pale pink
Nose:	Lifted floral aromas with hints of fresh summer berries
Palate:	A soft, textural and slightly savoury palate exhibiting flavours of light, fresh summer berries, finishing dry with a clean refreshing acidity.
Style:	An Estate-grown wine sourced from a combination of three varietals; Shiraz, Merlot and Cabernet Sauvignon, made in an early drinking, fruit driven style with a clean fresh savoury finish.



Vintage

Following one of the coldest and wettest winters on record, a cooler than average growing season commenced later than normal with bud-burst in mid September. Overall the summer was cooler than average, however a nice November and early December saw warmer weather provide perfect conditions for flowering, which resulted in excellent fruit set. Observing the lateness of the season and the potentially high yields, the vineyard team commenced an extensive crop thinning program in January, pre-veraison. Late summer and early autumn were also slightly cooler and wetter than average, resulting in a delayed start to harvest. Our first harvest for the vintage was Chardonnay which was handpicked on 28 February, some 3 weeks later than a normal season. The first red fruit harvested was some Shiraz for our Rosé, and the remaining Shiraz was harvested during the last week of March and the first week in April. Cabernet Sauvignon and Merlot followed shortly after and, reminiscent of the 2009 vintage. The cooler season has produced wines displaying refined, concentrated red and dark berry fruit flavours with fine ripe tannins and exceptional colour. The vines appreciated the milder ripening weather with no excessive heat, allowing intense varietal characters to develop with excellent freshness, vibrancy and purity.

Vineyard

The fruit for this wine was sourced from a combination of our Shiraz, Merlot and Cabernet Sauvignon vineyards. The Shiraz was predominantly sourced from our Weightmans Block 3 vineyard, which is planted to the PT15 clone. The Merlot component was sourced from our Ullingers U7 vineyard which was planted in 1999, and contributes the lovely fresh stawberry and dried herb notes we look for in crafting our Rosé. All of these vineyards were crop thinned to ensure excellent flavour development at low sugar levels to ensure the wine remains vibrant, fresh and elegant.

The Wine

Produced from a combination of designated Shiraz fruit with the use of the traditional saignée method from

parcels of Merlot and Cabernet Sauvignon. Saignée method involves 'bleeding' off the juice after limited contact with skins. Each wine was fermented separately with varying yeast and temperature regimes in stainless steel tanks to maintain fruit purity and freshness. Following fermentation, the wines remained on lees for three weeks prior to racking and blending in May.



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

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