
SHIRAZ

2018

VARIETY	99% Shiraz, 1% Viognier	HARVESTED	15 to 22 March 2018
ALC/VOL	14.0%	OAK	12 months, French and Hungarian oak, 34% new
pH	3.57	CELLARING	Up to 15 years
TA	6.2 g/L	COLOUR	Bright red
VINEYARD	Four Shiraz vineyards, North Block 14 Viognier	NOSE	Blackberry, cherry, mulberry, earth, cedar & spice
SOIL	Some of our toughest, shallow, stony, gravelly soils	PALATE	Rich, concentrated, savoury, layered tannins
ORGANIC	Organically farmed	FOOD MATCH	Game meats like duck or venison, aged cheeses

VINTAGE

Excellent budburst was followed by a beautifully warm November with great flowering and fruit set. Summer was quite mild with just a few hot days in December then cool, dry conditions. The warmer March weather saw the reds ripen beautifully and they were harvested under clear, sunny skies with ripe, concentrated flavours and excellent fine-grained powdery tannins.

METHOD

Parcels were de-stemmed but not crushed to preserve the whole berries, then fermented in a combination of open and static fermenters at below 28°C with twice daily gentle hand plunging or pump overs. After pressing, wines were transferred to barrel for 12 months' maturation, racked periodically to aid clarification, then blended prior to bottling in June 2019.

“2018 shows what a warm season can achieve – amazing fruit purity, yet with the classic elegance of a Margaret River Shiraz. Bright and juicy with hints of earth and spice.
An excellent food wine, delicious all-year round.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER