
SAUVIGNON BLANC SEMILLON 2023

VARIETY	74% Sauvignon Blanc, 26% Semillon	HARVESTED	4 to 20 March 2023
ALC/VOL	12.5%	OAK	10% of Semillon, new French oak
pH	3.23	CELLARING	Made for immediate enjoyment
TA	7.5 g/L	COLOUR	Pale straw green
VINEYARD	Sauvignon Blanc - 4 blocks, Semillon - NB U10	NOSE	Zesty lime, delicate passionfruit, subtle florals, lemon pith
SOIL	Gravelly loam soils with varied aspects	PALATE	Crisp, tightly wound, touch of salinity, long savoury finish
ORGANIC	Certified organic	FOOD MATCH	Light fish dishes or lemon risotto

VINTAGE

Despite a cool start to spring, flowering and fruit set were even across all varieties. November heralded the beginning of a glorious run of weather. Days were warm but never hot, and temperatures dropped nicely into the evenings, allowing gradual ripening and acid retention in the grapes. Harvest commenced a week later than 'normal' under clear blue skies and finished in mid-April.

METHOD

Fruit was destemmed and pressed to tank immediately upon arrival to the winery then settled to clarify the juice. Batches were racked then inoculated for alcoholic fermentation which lasted 10-14 days. A portion of Semillon was fermented with new French oak to add a structural element to the palate, after which the parcels were blended and bottled in June 2023.

“Our take on a Margaret River classic – textured, savoury
and refreshing for laidback drinking all year round.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER