VOYAGER ESTATE
MARGARET RIVER

2016 PROJECT SHIRAZ ROSÉ

Variety:	100% Shiraz
Alc/Vol:	13.00%
pH:	3.48
Total Acidity:	5.4g/L
Oak Maturation:	A small portion (11%) was fermented in 3-year-old French oak
Harvest Date:	10 - 14 March 2016
Bottling Date:	11 July 2016
Cellaring Potential:	Made for immediate enjoyment
Colour:	Pale pink
Nose:	Lifted floral aromas with hints of fresh strawberries and raspberries.
Palate:	A soft, textural and savoury palate exhibiting fruit flavours of light, fresh summer berries, finishing dry with a clean refreshing acidity.
Style:	An Estate-grown wine sourced from three separate Shiraz clones, made in an early drinking, fruit-driven style with a clean fresh finish.

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 from January 18 - 20, with a rare weather event for this time of the year. This resulted in 80mm of rain falling over the region. It 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. 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 February 8, one week later than the past few years. The fruit for our Rosé was harvested in three separate parcels between March 10 and 14. The 2016 vintage was an extremely strong year for the reds, which displayed bright, intense, varietal fruit flavours with exceptional tannins and fresh natural acidity.

Vineyard
The fruit for our Rosé was selected from three separate Estate Shiraz vineyard blocks, all of which are planted to different clones. The three clones are: 12SBVRC which gives more earthy/savoury notes to the wine, PT15 which offers a bright fresh berry component, and 1654, which gives a slightly briary savoury berry note to the wine. The vineyards are all planted on coarse stone and gravel based soils, resulting in vines with moderate vigour and low yield. The fruit was harvested in three separate parcels between March 10 - 14, 2016.

The Wine
Three parcels of Shiraz were harvested separately between the 10th to 14th of March, 2016. After destemming, each parcel had varying time on skins, the press ranged from one to six hours to enhance colour and flavour extraction from the skins. Following this, the juice was pressed to tank and allowed to settle before racking and alcoholic fermentation which lasted for 13 days. Small portions (11% total) from each parcel were fermented separately in third use French oak to further add complexity. The wine was blended in May, fined and filtered prior to bottling on July 11, 2016.

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

For more information contact: Voyager Estate Wine Room Telephone: +61 8 9757 6354 Email: wineroom@voyagerestate.com.au