
PROJECT L'OEUF BLANC 2020

VARIETY	52% Sauvignon Blanc, 48% Sauvignon Gris	HARVESTED	21 February 2020
ALC/VOL	14.5%	OAK	None
pH	3.29	CELLARING	Made for immediate enjoyment
TA	5.9 g/L	COLOUR	Pale gold
VINEYARD	Broadvale 4, North Block 14	NOSE	Jasmine, honeysuckle, sweet lemon, mango
SOIL	Gravelly loam	PALATE	Rich, complex, phenolic texture, fruit weight
ORGANIC	Organically farmed	FOOD MATCH	Cheese boards and picnic lunches

VINTAGE

A near perfect growing season, producing moderate yields. Spring was warm & dry providing excellent flowering. A hot December sped the fruit development along, resulting in an early start to harvest. Milder January conditions were perfect for steady ripening & the whites were all harvested in sensational condition with fruit purity, freshness & bright varietal expression.

METHOD

Sauvignon Blanc & Sauvignon Gris were blended as juices then cool fermented over 19 days in a concrete egg with some Sauvignon Gris whole berries to help extract a slight phenolic fruit flavour. The wine was left un-sulphured until late June, stirred regularly for more maturation & extraction of yeast lees character, racked then bottled unfinned & unfiltered in September.

“With its pink-hued berries, Sauvignon Gris flourishes in our soils. We were excited to see this second vintage take shape within our experimental Project wine range. Fermented in an egg-shaped concrete vessel, hence the name, we have a fresh, complex, textural Margaret River white.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER