
PROJECT U11 SYRAH 2018

VARIETY	100% Shiraz	HARVESTED	21 March 2018
ALC/VOL	14.50%	OAK	12 Months, 40% New French Oak
pH	3.65	CELLARING	15 to 20 years
TA	6.2 g/L	COLOUR	Intense bright crimson
VINEYARD	Ullingers Block 11 East, planted 1995	NOSE	Red & dark berries, sweet spice, cedar, cocoa
SOIL	Very stony and gravelly with a stony, clay base	PALATE	Soft, smooth & silky, layered tannins, integrated oak
ORGANIC	Organically farmed	FOOD MATCH	Duck any way... crispy skinned, confit or parfait
VINTAGE	METHOD		
Excellent budburst was followed by a beautifully warm November; ideal conditions for flowering and fruit set. Summer was quite mild, with just a few hot days and one of our wettest. The warmer March weather saw reds ripen beautifully and they were harvested under clear, sunny skies with ripe, concentrated flavours and excellent fine-grained silky tannins.	Hand harvested fruit, a small portion of which was fermented as whole bunches. The remaining parcel was fermented in an open fermenter with twice daily plunging and was left on skins for 16 days. Following fermentation, parcels were pressed for maturation in French oak for 12 months. Bottling occurred in June 2019 filtered, but not fined.		

“A great counterpoint to our Shiraz, this single-block wine showcases low-yielding fruit from the exceptional U11 vineyard. The standout vintage resulted in an elegant medium-bodied wine with a smooth and silky texture. A favourite amongst the team.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER