
MUSEUM SHIRAZ 2017

VARIETY	100% Shiraz	HARVESTED	3 to 5 April 2017
ALC/VOL	14.0%	OAK	12 months, 34% new, 38% one y.o. & 28% two y.o.
pH	3.52	CELLARING	Up to 15 years
TA	6.4 g/L	COLOUR	Medium deep ruby red
VINEYARD	Select parcels from four Shiraz vineyards	NOSE	Intensely floral, pepper, clove, red berries
SOIL	Tough, shallow, stony, gravelly soils	PALATE	Bright berries with spice upfront & a savoury finish
ORGANIC	Organically farmed	FOOD MATCH	Lamb, duck or other succulent cuts of red meat

VINTAGE

A cooler than average growing season commencing with perfect flowering and excellent fruit set. The resulting potentially high yields were crop-thinned pre-veraison. Late summer and autumn were cooler and wetter than average, delaying harvest some three weeks. The milder ripening weather allowed for excellent flavour concentration, fine tannins and well balanced acidity.

METHOD

Fruit was destemmed not crushed and fermented at temperatures below 28°C to maintain aromatics and aid slow extraction of tannin and colour, with twice daily plunging or pump-overs. Wines were then pressed, transferred to barrel, and matured with periodic rackings to aid clarification, prior to blending and bottling in July 2018.

“We love how Shiraz from a cooler growing season reveals itself over time. The 2017 vintage has retained its vibrancy, with floral notes rolling into bright, berry fruits, peppery spice and a long, savoury finish.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER