

# VOYAGER ESTATE

M A R G A R E T R I V E R

“Voyager Estate is one of the emerging superstars of Australian Wine”  
Jeremy Oliver – The OnWine Australian Wine Annual 2002

5 Star winery rating – James Halliday Wine Companion 2003 Edition.

Australian Winemaker of the Year – Winestate Magazine

## The Winery

- Margaret River - 286 km (190 miles) south west of Perth, Western Australia
- Owner: 100% owned outright by Michael Wright.
- Area: 300 hectares. Of which approximately half suitable for viticulture. Currently 65Ha under vine.
- Soil: Old gravelly loam.
- Climate: Cool. Warm summers moderated by maritime conditions. Generally consistent, even ripening conditions with minimal summer rainfall.
- Viticulture: All vines trained to VSP. Intensive canopy management. Extensive crop thinning. Yields 1.5-4 tonnes / acre. Minimal input philosophy. Computer controlled irrigation (when necessary) from vineyard's own 275M-litre dam.
- Winemaker: Cliff Royle. Assistant Winemaker: Mike Edwards
- New temperature and humidity controlled underground barrel storeroom. (Largest of its kind in Western Australia.

“Where once I saw promise I now see maturity and quality that bracket this still quite small producer with the best of Margaret River.” Ray Jordan ‘The West Australian’

## History

Although original vines on the Estate were planted as early as 1978, it was not until 1991 that third generation Australian, Michael Wright, purchased the property and set out to make it a showcase for the region. The large and ever growing collection of trophies, gold medals and awards already bestowed on Voyager's ultra-premium wines testifies to the foresight of this vision and the success of his efforts.

Coming from a family whose involvement in farming dates back 140 years, Michael is keenly aware that to create something truly unique involves planning, effort and above all, time.

Michael's first move was to expand the winery by buying three adjoining properties, bringing the total area to 300 hectares. Over the next few years extensive plantings of new vines were introduced, a computerised irrigation system was installed and an impressive 275,000 cubic metre dam became operational. The winery has also been improved by the introduction of new machinery and updated technology essential for the production of premium wines.



## **An Estate worthy of its environment**

Whilst exploring the scenic delights of the Margaret River region of Western Australia, visitors pass one particular winery that, even from the road, commands attention. Behind its magnificent gates stretch long lines of meticulously maintained vines, sweeping lawns, inviting gardens and spectacular architecture. Truly, Voyager Estate is an impressive sight to behold.

At Voyager Estate the care that has been lavished on the vines, the viticulture and the production facilities is matched by the attention given to the beauty of the surroundings. From the outset Michael sought to create an environment where connoisseurs could enjoy his wines in a setting that befits their quality and does credit to the natural charms of the Margaret River region. Thus began a program to develop the buildings and grounds of the Estate.

Taking pride of place is a magnificent cellar sales building, constructed in the enduring South African Cape Dutch style of architecture. The choice of this handsome and functional style reminds visitors that the first vines planted in Western Australia in 1829 were introduced from South Africa. The parklands and formal rose gardens are now maturing and transforming Voyager Estate into a place of tranquility and beauty.





## The Wines



All wines are made with absolute quality in mind using predominantly 'Estate grown' fruit. Fruit not meeting our benchmark standards is sold to other wineries. Voyager Estate has no 'second label'.

All wine is made and bottled on the estate.

## Voyager Estate Sauvignon Blanc Semillon 2002

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This type of dry, early drinking white blend is the style that (domestically) Margaret River is famed for. It is a very popular wine in the restaurants of Perth, Sydney and Melbourne. Currently our domestic agent's sales forecasts are approximately 30% greater than our production ability.

Our approach to our Sauvignon Blanc Semillon blend is the same as with our other varietals. We set out to produce a wine of benchmark Margaret River standard. Therefore, we will only use fruit that meets this benchmark.

Unlike some other West Australian producers that make white blends to a price-point or pre-set volume level our first production criteria is quality. We are restricted therefore by the supply of quality Sauvignon Blanc and Semillon fruit. Our own vineyards supply the vast majority of our blend as we have trouble sourcing additional contract fruit from within the region that meets our standards. (Additionally, we believe in the quality of our Sauvignon Blanc so we won't lower the percentage of the blend).

### On the 2002 vintage

"Up with the best Margaret River has to offer. It's vibrant, intense and delicious, with citrus / passionfruit / gooseberry and stone fruit flavours and mouth-watering acidity. *Highly Recommended* WINEWISE volume 18 No 5 December 2002.

"A low yielding Margaret River vintage for Sauvignon Blanc and an outstanding vintage for Semillon has helped to produce this treat. The nose offers a potpourri of fruit aromas with gooseberry to the fore. The palate is luscious with ripe citrus and a touch of pineapple and, in a near perfect balancing act, closes with crisp fruit acid." Bill Thompson 'The Sunday Times' 5 January 2002.

"Delicious and distinctly Margaret River." 91/100 Tim White 'The Australian Financial Review' Jan 2003.

## 2002 Sauvignon Blanc Semillon

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Alc/vol:	13.3%
Variety:	51% Sauvignon Blanc, 49% Semillon
Harvest Date:	10 March – 25 March 2002
Bottling Date:	22 June 2002
Cellaring potential:	Up to 3 years
Colour:	Pale straw/green tinges
Nose: and	Gooseberries, freshly cut grass, passionfruit, white peach citrus fruits
Palate:	A perfect balance of zesty citrus fruits, gooseberries, crisp acidity with a very persistent and lingering finish.
Assessment:	The 2002 season in Margaret River was a very good vintage for both varieties. It has produced a wine dominated by Sauvignon blanc nuances on the nose yet refined by the typical citrus characteristics of Semillon on the palate.



# Voyager Estate Semillon

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Although having its roots in the Hunter Valley in NSW, Margaret River is slowly developing a solid reputation with its own unique style.

Voyager Estate's Semillon is made from fruit harvested entirely from the 1978 block. Yields are kept low and acids relatively high to ensure food compatibility and aging potential. 30% of the blend is barrel fermented in 1 year old French oak for 6 months while the remainder is fermented in stainless steel.

## Previous vintages

"...(Voyager Estate) also makes a tight, fine and creamy Semillon, which needs about three years in the bottle. It's perfect to splash around with a compatible crustacean." Jeremy Oliver, Qantas Inflight Magazine June 2001

"Sit up and take notice of this example of super Semillon. The palate shows layers of quality fruits, gooseberry, citrus limes and lemons and touches of granny smiths displaying roundness and a long finish. Quite a young tight wine that has plenty of life." David Pike, (On the 1999) WA Business News May 2001

Seal of Approval – Voyager Estate Semillon – Hong Kong International Wine Challenge 2001  
Robert Joseph, (On the 1999) Chairman of Judges

Tried, tasted, recommended. "Semillon is the white variety that Margaret River does best. This one is a fine example; it's lemony, lanoliny with faint whiffs of carefully applied oak. It's the perfect accompaniment to a perfectly cooked piece of fish." Greg Duncan Powell, (On the 1999) Vogue Entertaining and Travel. Christmas 2001.

"A very sensitively oaked semillon, it's an intriguing white with aromas of freshly mown, dewy paddocks and delicate, nutty oak nuances" Vogue Entertaining, (On the 1998) Christmas 2000

"It's complex and tantalising...." Top 100 wines Adelaide Advertiser, (On the 1998) November 8<sup>th</sup> 2000

"Stand back! New benchmark: this tang-tungling tantaliser hits with a Yin Yang nose of bitter lemon, sweet nashi pear, flinty gunpowder and creamy, spicy oak. It's smooth, fresh and wondrous.... It reflects the fierce hunt for perfection that drives Michael Wright" Phillip White, (On the 1998) The Advertiser, August 23<sup>rd</sup> 2000

"The guys at Voyager are making people sit up and take notice with semillon like this..."  
David Pike, (On the 1998) WA Business News

"This is a stunning example of Margaret River Semillon. Quite simply one of the best I have tasted. Gorgeous fruit, with a delicious combination of lemon and honey and a trace of nuttiness. The palate feel is sensational and the length lingers long after the wine has headed south. Beautiful stuff" Ray Jordan, (On the 1998) The West Magazine

“Best of all, to my palate, is the 1998 Voyager Semillon, an austere but beautifully constructed example of what this underrated grape variety can do” Saveur (New York based food and wine magazine), August 2000

### On the 2000 vintage

“First rate value.” Steve Charters MW

“Margaret River Semillon tends to languish in the shadows, not for any lack of quality but simply because the chardonnay can be so good and a straight Semillon is only made by a minority of the wineries. The pick of the lot is the 2000 Voyager. With its fabulous mix of dry hay, nettles, minerals and pears, it benefits from the extra age. A terrific wine with a wonderful creamy texture.” Ken Gargett – Queensland Courier Mail – ‘Good Life’ 11 March 2002

“We have a beauty from Voyager Estate, which has an alluring nose, a palate rich with dry citrus and green herb flavours within a delightfully creamy structure, and a clean finish. Sept 2002 – Bill Thompson – ‘The Sunday Times’

Gold medal: San Francisco International Wine Competition 2002.

Four stars. Age Epicure. Ralph Kyte Powell July 2002

Silver medal. The International Wine & Spirit Competition – London 2002

“This wine’s a rare and beautiful thing, and a perfect example of Semillon at its best. It is a supremely stylish and delightful wine at a highly tempting price, and it’ll cellar well.” Phillip White Adelaide Advertiser Top 100 Wines of 2002.

## 2000 Semillon

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Alc/vol:	13.5%
Variety:	Estate-grown Semillon
Harvest Date:	2 April – 11 April 2000
Oak Treatment:	40%. 6 months. 80% French, 20% American
Bottling Date:	25 October 2000
Cellaring potential:	5 years
Colour:	Bright straw
Nose:	Talc, grass, floral, white peach and nutty lees.
Palate:	Citrus fruits, dried herbs, grass, creamy texture with soft oak characters.
Assessment:	The 2000 vintage was outstanding for white grape varieties.

# Voyager Estate Chardonnay

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“One cannot cavil at the ability of Chardonnay to produce good wine in almost any climate. But there is equally no question that it produces its finest and longest-lived wines in cool climates, or those on the edge of cool. In the latter instance I am thinking of the **Margaret River region, which I believe can lay legitimate claim to be the finest producer of Chardonnay outside of Burgundy**. Given the number of places in the world successfully producing Chardonnay that’s a big claim.”

*James Halliday. 5<sup>th</sup> International Symposium on Cool Climate Viticulture. 2000*

*“There is a golden triangle just to the south (and slightly west) of the Margaret River township where three of the best Margaret River Chardonnays are made, year in, year out. They are Leeuwin Estate, Voyager Estate and Cape Mentelle; the most notable absentee is Cullen Wines, well to the north. Leeuwin Estate’s quality is legendary, the price a fair reflection of its quality and reputation. But it does make the 2000 Voyager Estate Chardonnay (94 points, \$33) look positively cheap. The rich and complex barrel fermentation aromas of the bouquet are matched by the intense citrus and nectarine fruit. And the palate delivers precisely that which the bouquet promises: great chardonnay fruit, excellent oak handling, and length and power to burn. It has so much going for it one is tempted to think there is no reason to cellar it, but these wines have long since proved their ability to age with grace.”*

*James Halliday ‘Halliday’s Choice’ Weekend Australian – April 2002*

## Evolution of Voyager Estate Chardonnay

Quality fruit from the Stevens Valley region has been crafted into great wines for many years. (This small valley runs through the vineyards of Voyager Estate and into our neighbours, Leeuwin Estate. As the vines age and the understanding of viticulture and winemaking become more defined, so too do the wines.

It’s long been said that Chardonnay is a winemaker’s wine. Although even winemaker’s would insist that a great core of fruit is necessary to make great wine. Based on this core of fruit, winemakers then work to achieve a balance between vineyard and winery processes. Over several years the Voyager Estate Chardonnay has evolved into a wine that contains both fruit power and winemaking complexities.

The oldest vines at Voyager Estate were planted in 1978. Our best batches of chardonnay come from old vineyards planted to the low yielding “Gin Gin” or Mendoza clone. Yields from these vineyards are generally no more than 2 tonnes to the acre. Our north east facing slopes, on moderately deep gravelly loam soils, are ideal.

Viticultural practices such as shoot thinning, fruit thinning and other methods of controlling vine vigour are employed to give the best fruit quality possible. Achieving vine balance is the key to producing great fruit and then great wine.

There are a number of individual harvests picked over a range of Baume, from 12.5 – 14 degrees. Some fruit is handpicked and whole bunch pressed whilst some is machine harvested. The wine is 100% barrel fermented in new and older French oak. A number of yeasts are employed to conduct the primary fermentation. Barrels are stirred regularly with a portion of the wine being inoculated for malolactic fermentation. Various winemaking techniques combined with high quality French oak and regular lees stirring produce a wine of great flavour and texture.

#### Previous vintages

92 points Wine Spectator (1997 and 1999 vintages).  
‘Wine’ Magazine – Australia’s Top 21 list.  
Double Gold – San Francisco Int’l Wine Competition. (1999 vintage)  
Multiple gold medals and trophies.  
Qantas International Business Class.  
Wine Spectator’s 2000 list of top scoring Australian wines.  
5 stars – Cuisine, New Zealand.  
James Halliday’s Top 100.  
Cathay Pacific First Class.  
94 points James Halliday. (2000 vintage).  
Qantas Business Class. (1998 & 2000 vintage).  
Jeremy Oliver 18+ points. (1999 & 2000 vintage).

#### On the 2001 vintage

“If you want a plush, creamy, top-order Australian chardonnay, you could just about forget everything else and buy a case of this. It’s opulent and perfectly balanced, with expensive oak entwined beautifully with that slick, fat, peachy fruit. Voyager seems to further its position at the front of the quality pack with every release. A lovely wine.” Philip White. The Adelaide Advertiser. 12 March 2003

## 2001 CHARDONNAY

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Alc/vol:	13.5%
Variety:	100% Margaret River Chardonnay
Harvest Date:	7 March – 2 April 2001
Oak Treatment:	French oak
Bottling Date:	24 April 2002
Release Date;	1 December 2002
Cellaring potential:	5-8 years
Colour:	Bright straw/gold
Nose:	Nougat, white peaches, grapefruit, melon, hazelnuts, roasted almond and complex barrel ferment characters.
Palate:	Refined, well weighted, fine balance and length. Beautiful, toasty French oak enveloping grapefruit, white peach and melon.
Assessment:	This stunning wine was crafted from some of the finest chardonnay grapes available in the Margaret River region. The balance of full, rich fruit flavours, acid and the finest of French oak barriques make this an exceptional wine now but 5 years in the cellar will reward you richly.

## Voyager Estate Shiraz

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While Margaret River has built its red wine reputation on Cabernet Sauvignon, more recent plantings of Shiraz have produced some notable wines from the region. Voyager Estate first produced a Shiraz-Grenache blend in 1996 made from approximately 90% Shiraz. From the 1999 vintage the wine was relabeled Shiraz after it was decided Grenache was not a suitable variety to be grown on the Estate due to the cool climatic conditions.

Shiraz requires careful management in the vineyard and is particularly susceptible to exhibiting green characters in cooler years. To overcome this, target crop yields are kept low and significant crop thinning takes place. On some occasions up to 50% of the potential crop is removed.

Voyager Estate's Shiraz exhibits characters unlike many that Australia has become internationally renowned for. It is of medium weight and exhibits an elegance more associated with those of the Northern Rhone Valley in France. Its descriptors include plum, blueberry and earthy licorice characters.

### Previous vintages

Blue/Gold Award: Sydney International Wine Competition (Top 100) (1999), Gold: Expovina Switzerland (1999) Gold: WinPac (Hong Kong) (1999)

Buy of the week. Insider's Tip: The sweet, faintly smoky, black raspberry purée nose is followed up by complex, extracty, creamy, roasted plum and chocolate-cherry flavours that go on and on. You can start lining up now for the 150 cases. Michael Vaughan. National Post (Toronto, Canada) March 30, 2002 (1999)

Wonderful red berries on the nose with well handled sweet oak. The palate is concentrated. Rich. That new oak is very well married into the wine. Plenty of balanced tannin and pretty good overall balance. With food, the flavours still looked rich and the balance soft. Nick Bulleid MW (1999)

"Australia produces a lot of first-rate shiraz, but it's seldom that one comes along with a stand-out personality that immediately grabbed our undivided attention. This Voyager Estate is such a wine. From the eye-catching translucent crimson colour to the richly perfumed, faintly brambly nose, it drew us in. The aromas, flavours and palate weight are similar to those of top-notch, fully ripe Cote Rotie. Try it and you'll see what we mean." (\$28.00) **\$\$\$VALUE\$\$\$** *Outstanding.* WINEWISE Volume 18 Number 3 August 2002 (2000)

"Voyager Estate are also becoming one of the few Margaret River producers of a quality Shiraz." Jeremy Oliver – Qantas magazine. (On the 2000)

“There was worldwide applause for the 1999 Voyager Shiraz and there's great expectations for the 2001. You can't drink much better Shiraz than this, especially for the price. Lusciously rich from sniff to swallow with quality fruit and a complex structure, it has the lot. Buy now." Bill Thompson 'The Sunday Times' July 2002 (2000)

“Shiraz is less widely grown than Cabernet at Margaret River, but it can be excellent. Voyager Estate's 2000 has a distinct “Rhonish” accent ... good depth of spicy flavour, well integrated oak and balanced tannins. “ A very good wine of real style and personality. Ralph Kyte Powell. 'Epicure' – July 2002 (2000)

“A wine that shows tremendous concentration of soft subtle fruit power with an exotic mix of savoury spicy flavours. The aroma of blueberries and violets is just superb. There's a deep penetrating earthiness in there adding to a thoroughly sublime palate.” Ray Jordan – The West Australian' March 2002 (2000)

“Medium to full red-purple; ripe, black cherry fruit and sweet oak on the bouquet flow into a palate with dense, dark plum and black cherry fruit then forceful tannins. Needs time, but will repay patience.” Rating: An excellent wine full of character; of gold medal standard. 90 points. James Halliday's Wine Companion 2003 (2000)

#### On the 2001 vintage

“While the Voyager Estate Cabernet Merlot is currently attracting most of the plaudits, this is anything but a one wine winery. Their Shiraz is showing enormous promise... we rated the current release 2000 shiraz *outstanding* but having tasted the 2001 at the winery, I have no doubts that it's even better! Superbly fresh and spicy, it's more Rhone-like than Australian, with ripe but not sweet dark berry fruit of great intensity, supported by firm, ripe tannins. A must buy.” (*Outstanding*). WINEWISE Volume 18 Number 5 December 2002

## 2001 SHIRAZ

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Alc/vol:	14.5%
Variety:	Shiraz
Harvest Date:	4 April – 17 April 2001
Oak Treatment:	A combination of new and used French and American oak
Bottling Date:	24 May 2002
Release date:	1 March 2003
Cellaring potential:	5-10 years
Colour:	Deep garnet
Nose:	White pepper, blueberries, earthy beetroot, liquorice and sweet vanillin oak
Palate:	Blueberries, dark plums, white pepper and spice, integrated with long, fine, chalky tannin.
Assessment:	This is the best Shiraz made in the short history of Voyager Estate. Overall, a great growing season for red wines. Brilliant colours and pure fruit flavours. Ripe tannins, sweet and complex fruit.

# Voyager Estate Cabernet Sauvignon Merlot

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Soil composition and quality dictates the plantings of all varieties on Voyager Estates vineyards. However, after extensive profiling and soil mapping, only the very best soils are reserved for Cabernet Sauvignon. The profile must be one of red/brown ironstone-based gravelly loams over a clay base. Natural drainage must also be excellent and the soil type needs to be uniform over an area sufficiently large enough to justify the establishment of a vineyard block. At no stage in the planting of Cabernet Sauvignon do we want to traverse different soil types.

Voyager Estate has 9 blocks of Cabernet Sauvignon, totaling 16.9 hectares. Blocks vary in size from 1Ha up to 3.6Ha in size. It is a testament to the finickyness of both the Cabernet Sauvignon variety and our viticulturists, that of the several hundred hectares of unplanted land owned by Voyager Estate, a mere 8 hectares pass the ultimate quality test that allows for the future planting of Cabernet Sauvignon.

We're very fortunate in Margaret River, being blessed with a ripening period considered by many to be similar to Bordeaux. Warm days with no extremes of heat and cool nights are undoubtedly a significant factor in the quality of our Cabernet Sauvignon. And the consistency of these conditions from year to year is also characteristic of our region.

## Previous vintages

"Pound for pound, dollar for dollar, as a region Margaret River produces the best cabernet sauvignons in Australia today." Tim White. 'Australian Financial Review' – April 2000

"A wine that is simply all class. A high quality wine with lots of cellaring potential." Top 12 reds over \$25 'The West Magazine' June 2000 (On the 1996)

"This is the sort of wine that made Margaret River its reputation." 'Vogue Entertaining' G.D.Powell Autumn 2000. (On the 1996)

"Until recently the estate has been better known for its rich whites, but serious money makes for serious reds that must now rate high in the Margaret River pecking order." Tony Hitchin – 'Sydney Sun Herald Magazine' – Feb 2000. (1996)

"Knocking on the door for comparison with the top echelon of Margaret River." Ray Jordan – 'The West Australian' – Jan 2000 (On the 1996)

"...as contemporary and stylish as all but the more restrained expressions of Australian cabernet from Moss Wood, Mount Mary and Cullen. And when you're looking at a wine from which you'll receive decent change out of \$40 per bottle, it's serious value indeed. Don't let the grass grow under your feet." 18.7 points. Jeremy Oliver – 'OnWine Report' Nov 1999. (On the 1996)

"Stunning! As fragrant, stemmy and intensely fruity as a good St Julien." – 'Savour' Magazine – New York – 2000. (1996)

“This is a stunning wine.... Delicious deep-smelling cassis on the nose with bay and stewed plums. Attacks sweet and juicy and builds fine, plump, dry tannins. There’s blackcurrants to close and tangy succulence as well as raisin toast savouriness. Best in 4-5 years. 92/100. – Tim White ‘Australian Financial Review’ February 2001. (On the 1997).

Five glass rating - 96 points - Five glasses = “As close to perfection as the real world will allow”  
The equal highest rated Cabernet blend of the year.

“The typically complex and powerful bouquet ranges through dark berry, cassis, a touch of chocolate and a savoury edge. The elegant and harmonious palate has superbly balanced and integrated fruit, and fine tannins running through a sweet, lingering finish” James Halliday – Australia & NZ Wine Companion 2002 (1998)

19.0/20. “One of the region’s most elegant and seamless.”

“The wine that cements Voyager Estate within Margaret River’s red wine elite? It’s a deluxe sumptuous Bordeaux blend with a complete, complex structure based around perfectly ripened dark berry and plum fruit.” Jeremy Oliver - The OnWine Australian Wine Annual 2002 (1998)

Gold medal. Qantas West Australian Wine Show (1998)

94(95)/100. “Stunning now, but even better in 5 years.”

“And this is (also) impeccably crafted and really hits the high points of the Tim White hedonic scale. Deep dark pure cassis and bay nose: lashings of fruit, wafts of pipe tobacco, fine cedary oak. Attacks sweet and succulent in the mouth, building firm, dry tannins and masses of juicy, mouth-watering blackberries and blackcurrants. It finishes long and savoury with mouth-aromas of cedar and smoke. Stunning now, but even better in 5 years.” Tim White, Australian Financial Review Weekend Feb 2-3, 2002 (1998)

94/100. “A thrilling example of the best of Margaret River.” Ray Jordan, The West Australian March 6, 2002 (1998)

“Nothing short of superb and a bargain at the price” Bill Thompson, The Sunday Times April 14,2002 (1998)

George Mackey Memorial Trophy – Finalist (Most outstanding wine exported from Australia). (1998)

### On the 1999 vintage

“ Dense red-purple; the bouquet is packed with dense, ripe blackberry, blackcurrant and chocolate aromas; the powerful palate follows suit precisely, packed with fruit and tannins through a long finish. Needs ten years and deserves 20” 94 points. James Halliday – Winepros 2002

“Bright purple-black and sweeter/riper than the 98 – though, again, magnificently clean and pure. Redcurrant and blackcurrant aromas with a star anise lift are followed by oodles of sweet, round black fruit flavours in the mouth. The fruit is attractive, yet there’s a savoury, grainy, bordering-on-chalky finish – in all, a spotlessly generous wine.” Andrew Wood/Campbell Mattinson, Divine Magazine, Issue 28, Jan-March 2002

“These guys definitely get my gong for having some of the most exciting wines in Margaret River. This silky smooth blend is Margaret River to a tee with its scintillating Christmas cake, cassis, sweet rhubarb and coffee flavours. Also worth a mention is their to die for Tom Price Semillon Sauvignon Blanc (\$40). Both are equally brilliant.” 5 stars. Drew Lambert ‘Drinking in the City’ Edition 1 - August 2002

“The classy, fruit-sweet Voyager Estate Cabernet Merlot 1998 is really one of the stars of the vintage. (91%) There’s lifted crushed leaf and red currant aromatics leading to a generous, sweet, beautifully balanced personality in the mouth, some gamy complexity and fine powdery tannins to close. It’s a lovely generous, forward drinking Cabernet and a sensational effort for the vintage. At a recent tasting I scored the as-yet-unreleased 1999 Voyager Estate Cabernet Sauvignon Merlot 92.5%. It is delicious and will be a fine cellaring prospect.” Robert Walters ‘Australian Review of Wines’ January 2002.

“This is a great wine and a cellaring treasure. It’s velvety across the sensual spectrum. Mashed blackberries and Swiss chocolate provide a sensual nose. The palate is overflowing with dark berry fruit and darker chocolate. There’s a bounty of beautifully soft tannins that will be protective until this gorgeous butterfly emerges – 2010 would be a great year to enjoy this with the finest lamb chops.” Bill Thompson ‘The Sunday Times’ October 6, 2002.

Gold Medal – Qantas West Australian Wine Show 2002 Chairman of Judges: James Halliday.

“In the 1999 release there’s certainly some herbaceousness present, but it presents itself as a smoky tobacco complexity that swims within such a deep pool of intense, blackberry flavour that its scream is entirely reminiscent of Bordeaux. This is a seriously rich wine, masterfully balanced and surprisingly integrated, with very fine tannins, a sweet, driving mid palate and just a slight, loamy, yoghurt undertow. It’ll score higher in time..“ 94 points. Winefront Monthly – September 2002.

People’s Choice Award – 2002 Margaret River Region Wine Festival – Top Red

“A wine that would turn the heads of professional and amateur judges alike. A definite keeper, this wine is just loaded with dark berry fruit flavours and has dark chocolate nuances, very well integrated tannins and superb length.”

‘Highly Recommended’ 4 stars – Decanter Magazine February 2003.

19/20 – ‘Absolutely stunning’ David Pike WA Business News Nov 2002.

Huon Hooke’s Pick of the Week. “It’s hard to go past Voyager Estate’s 1999 Cabernet Merlot, a sumptuous blend that’s as good as any in the region in this stellar vintage. Voyager’s Cliff Royle won Winestate magazine’s winemaker of the year award last year and the cabernet merlot was an important part of his success. It has that winning mixture of crushed-leaf and riper blackberry/raspberry flavours that typifies Margaret River cabernet, allied with a taut, elegant structure, fine grained tannins and great length.

Huon Hooke. The Age Good Weekend. 01 Feb 2003.

“The 1998 received 96 points from Halliday and many other rave reviews. If you see some, grab it. The 1999 shows rich, ripe, serious, complex, youthful and cool-area black fruit of real depth. It is still quite tight. It is herbaceous and the fruit is marvellous. These Cabernets will last for 20 years and continue to get better in that time.” ‘The Western Suburbs Review’ (WA) December 2002.

“This is a very good top-draw example of what happens when you harness the refined power of cabernet and toss in a decent measure of plump, fleshy merlot. It has an attractive aroma of red berry mixed with fine oak treatment. The palate is wonderfully elegant and stylish. Quality at the top end.” WA’s Annual Best Wines ‘ Ray Jordan – The West Australian ‘West’ Magazine. March 2003.

“... it is the just released 1999 which really highlights the potential greatness for this label. It is a real blinder – intense and textured, with perfectly ripened blackcurrant-like fruit overlain with complex oak-derived cedar / cigar box characters and an impressively long finish. It has the fruit and structure to take at least ten years’ cellaring and become a Margaret River classic.” **Outstanding** WINEWISE volume 18 No 5 December 2002. (Highest rating achievable)

## 1999 CABERNET SAUVIGNON MERLOT

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Alc/vol:	14.0%
Variety:	80% Cabernet Sauvignon, 15% Merlot, 3% Petit Verdot, 2% Cabernet Franc
Harvest Date:	15 March – 27 April 1999
Oak Treatment:	French oak for 24 months (50% new)
Bottling Date:	22 & 23 May 2001
Release Date:	1 September 2002
Cellaring potential:	5-10 years
Colour:	Dense red-purple
Nose:	Blackberries, chocolate, blood plums and cedary oak.
Palate:	Full bodied, consisting of layers of black forest fruits balanced with fine, integrated, chalky tannins and lingering cedary oak.
Assessment:	This elegant wine is crafted from 100% Margaret River grapes and is aged for 24 months in the finest of French oak barriques. While approachable at this early stage the wine will be best after at least 3 years in the cellars of the patient among us, and then enjoyed with roasted game or rich cheeses.

# THE TOM PRICE WINES

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Wines under the Tom Price range are essence of both Margaret River and the Estate. They are only made in exceptional years and are sourced entirely from single vineyards on the estate.

## Tom Price Semillon Sauvignon Blanc

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Many professionals in the field of wine have noted the numerous climatic and soil similarities of Margaret River and the world-renowned wine region of Bordeaux in south-western France.

Within this region is Graves, Bordeaux's only appellation that is famous for both its red and white wines. The white wines can be some of the most characterful dry white wines in the world, often produced with considerable recourse to barrel fermentation and expensive barrel maturation. The best can develop, in bottle, over decades. While distinctly Margaret River, Voyager Estate's Tom Price Semillon Sauvignon Blanc is made in a style approximating that of the few top white wine producers of Graves.

### Previous vintages

"Not much has been spared in the production of this work of art. The palate shows incredible depth of flavour and structure... there is a real elegance to this wine and would be a welcome addition to any cellar. 19/20 points. David Pike (on the 1997).

"A very fine wine... a faultless example of the style." Winewise June 2000. (On the 1996)

"Best Margaret River white Bordeaux styles: Cullen Sauvignon Blanc Semillon 1999 & Voyager Estate Tom Price Sauvignon Blanc Semillon 1996." Huon Hooke – 'Sydney Morning Herald' – May 2000. (On the 1996)

"A real star... the most exciting new release I have tasted from this region all year." Steve Charters MW (on the 1996).

"Stands alongside the best of Cullen, Yarra Yarra and Mount Mary. Halliday (on the 1996).

"It is an extraordinarily fine wine and certainly one that would turn some heads in the hallowed tasting halls of Bordeaux. It is remarkable for its intensity on both nose and palate and for its undeniable intensity." Bill Thompson – 'The Sunday Times'. (On the 1996)

"Intriguing and arguably the most exciting amongst this year's new releases...as close to a classic dry white Graves from Bordeaux as one could find outside France." Jeff Collerson. 'Sydney Daily Telegraph' - March 2000. (On the 1996)

“A fine wine from a fine property; ideal for drinking now but will hold for a few years. 94/100. Something out of the ordinary.” Tim White – March 2000. (On the 1996)

“The strength of this white has iron-like qualities and complexities way beyond anything I’ve tasted from a WA blend of these significant varieties ... a multifaceted super white that will live in your cellar for decades.” Stewart van Raalte Business News (on the 1996).

### On the 2000

*Outstanding* “The 2000 Tom Price Semillon Sauvignon Blanc (60% Sem / 40% sb, 100% barrel fermented in French oak, some solids and lees stirring once a month for ten months) shows wonderful texture and complexity, with grapefruit / herbal / citrus flavours, lively acidity and a very long finish.” WINEWISE volume 18 No 5 December 2002.

“NOW this is where these guys get really serious. They have crafted a quite distinctive and individual wine with these two varieties - about 60% Semillon the remainder Sauvignon Blanc, adding highest quality oak and then working it perfectly to achieve a wine of structure, style and power. It has great cellaring potential. The complex, herby, fresh citrus fruits and rich savoury oak will gather deeper interest with age. Attractive drinking now.” 93/100. Now to 2010. Ray Jordan – Top Drops – ‘The West Australian’ December 2002.

Four stars. A very good wine of real style and personality. “The top whites of most Margaret River Estates are Chardonnays but Voyager’s flagship is a Semillon-sauvignon blanc, made in homage to the great dry whites of Bordeaux.” Ralph Kyte Powell. ‘Uncorked’ Melbourne Age Epicure 14 Jan 2003.

## Voyager Estate Tom Price Semillon Sauvignon Blanc 2000

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The 2000 Tom Price Semillon Sauvignon Blanc is arguably the best white wine that Voyager Estate has ever produced. The 2000 vintage was excellent for both Semillon and Sauvignon Blanc. The growing season was long and mild with fine weather and light winds. After a long spring rainfall, irrigation was kept to a minimum in order to maintain balanced vine growth and a steady rate of ripening. Fruit for the 2000 Tom Price Semillon Sauvignon Blanc was from low yielding, 25 year old Estate grown vines. A range of canopy management strategies was employed in an effort to maximize fruit quality. Shoot thinning, leaf plucking and hedging combined with vertical shoot positioning help to improve sunlight exposure, thereby enhancing fruit flavour and development. Spreading and thinning the vegetative growth also helps with breeze penetration, which ultimately reduces the chance of powdery or downy mildew and botrytis outbreaks.

After careful monitoring we were able to harvest clean fruit with a good range of flavours. Fruit was hand harvested from the 1<sup>st</sup> of March to the 15<sup>th</sup> of March. The fruit was hand sorted and whole bunch pressed, cold settled overnight before being transferred to 80% new and 20% one year old fine-grained Bordeaux-coopered oak for fermentation. No MLF was allowed. After a degree of post ferment lees contact and battonage, the wine spent a further 12 months in oak. A barrel selection by the Winemakers was undertaken in late March and the wine was blended, fined, sterile filtered and bottled.

The final blend of this wine is 60% Semillon and 40% Sauvignon Blanc. An extended period of bottle maturation followed. The wine exhibits intense characteristics similar to the finest white wines of Graves. Freshly pressed extra virgin olive oil, rubbed herbs (basil), ripe white nectarines, fresh cut hay and savory French oak provide a wine of serious complexity. The palate is tight with racy acidity and layers of texture and richness. The flinty mineral finish is refined and long. Although the 2000 Tom Price Semillon Sauvignon Blanc is drinking superbly now, added complexity will be gained if cellared for up to 10 years.

Analysis:

pH: 3.21  
TA: 7.5  
Alc: 13.6%

Production: Approximately 400 dozen.

## **Tom Price Cabernet Sauvignon Merlot**

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In its relatively short history, the Margaret River region, in the cool south west of Western Australia, has established itself as Australia's finest region for Cabernet sauvignon based wines. Its gravelly soils, maritime climate and long, even, ripening seasons produce distinct wines of richness and power with elegance and finesse.

Tom Price Cabernet sauvignon is the essence of both Margaret River and the Estate. It is only made in exceptional years and is sourced entirely from the oldest Cabernet block on the estate.

## **Voyager Estate Tom Price Cabernet Sauvignon 1995**

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It is only in exceptional years that we are able to make a reserve and 1995, along with 1999, is arguably the best vintage in Margaret River for the entire decade. In addition to the long even ripening period, the vintage was the second of two consecutive drought years. Crops were very low in 1995 as the vines had regulated themselves following the hot dry season of 1994. Fruit quality improved over earlier Voyager Estate vintages as the significant vineyard improvements undertaken in 1993 such as retrellising to VSP (Vertical Shoot Positioning) and the installation of computer controlled irrigation started to take effect.

In order to obtain the flavour, complexity and depth required for a wine under the Tom Price label, the fruit is sourced entirely from the oldest Cabernet Sauvignon block on the estate and the yields are kept low by employing techniques such as shoot and crop thinning. During the long even ripening period of 1995, the fruit was harvested on two occasions, 9<sup>th</sup> March and 23<sup>rd</sup> March to obtain further complexity and texture. The fruit was crushed into an open fermenter and delicately hand plunged to extract the exact level of colour, tannin and fruit flavours. The wine was then pressed off to 100% fine-grained Bordeaux-coopered oak from Taransaud, Haut Brion and Saury. After 30 months of oak maturation, the Winemaker made several trial blends from barrels he considered outstanding. Only the best ten barrels were selected in the final blend and after bottling, the wine was given an extended period of bottle ageing in Voyager Estates temperature controlled winery.

The wine shows all the hallmarks of Voyager Estate Cabernet Sauvignon exhibiting intense cassis aromas with a minty lift. There are also wonderful complexing elements of cedar and cigar box from the oak and bottle age which accentuate the lingering silky

tannins. A wonderfully stylish wine that drinks beautifully now but will benefit from at least another decade in the cellar.

Production: Approximately 250 dozen.