
PROJECT U5 MERLOT 2021

VARIETY	100% Merlot	OAK	11 months, 32% new French oak
ALC/VOL	14.5%	CELLARING	Up to 15 years
HARVESTED	24 March 2021	COLOUR	Vibrant crimson
VINEYARD	Ullingers Block 5 (Clone 181)	NOSE	Lifted red berries, plum, black olive, cedar
SOIL	Gravel loam with higher than average clay content	PALATE	Savoury, dark-fruited, finely woven, balanced
ORGANIC	Certified organic	FOOD MATCH	Filet mignon, roasted tomatoes and olives

VINTAGE

A tricky season commencing with early bud break and strong growth. A cool, wet November impacted fruit set, resulting in reduced yields. Early summer was hot and dry, but February brought more cool, wet conditions until some dry, warm March days which helped ripen the reds. Organic farming had the vineyard in terrific shape to deal with the season's challenges.

METHOD

Bunches of Merlot fruit were de-stemmed but not crushed, in order to preserve the whole berries, before being transferred to a static fermenter. Daily pumpovers were used to evolve tannin extraction, before pressing and then maturation for 11 months in French oak, of which 32% was new. Bottling occurred in June 2022.

“Planted to the Bordeaux-born 181 Merlot clone, the gravel loam soils of Ullingers Block 5 produce a single vineyard Merlot that is pretty and light on its feet. An agile and ethereal expression, but with no compromise on seriousness.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER