

# VOYAGER ESTATE SAUVIGNON BLANC / SEMILLON 2023









Original price was: \$36.99.\$32.99Current price is: \$32.99.

A white Bordeaux blend from Margaret River that retains it poise and crispness, with refreshing citrus and mineral detailing.

Product Code:	2928
Country:	Australia
Region:	Western Australia
Sub Region:	Margaret River
Style:	White
Variety:	White Blend

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	12.5%
Grape:	74% Sauvignon Blanc, 26% Semillon
Natural:	Organic



New Zealand Wide Delivery



Free Shipping for Christchurch orders \$150.00 and over



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# TASTING NOTES

### **Gold Medal - International Wine Competition 2023**

A classy Sauvignon Semillon from a top producer in Western Australia. Thanks to the more moderate of Margaret River, this classic white Bordeaux blend retains it poise and crispness, with refreshing citrus and mineral detailing. A wonderful aperitif and seafood match.

#### Winery notes



#### (2023 Vintage)

"Aromas of zesty lime, delicate passionfruit, subtle florals, lemon pith. The palate is crisp, tightly wound with a touch of salinity and a long savoury finish.

Fruit was destemmed and pressed to tank immediately upon arrival to the winery then settled to clarify the juice. Batches were racked then inoculated for alcoholic fermentation which lasted 10-14 days. A portion of Semillon was fermented with new French oak to add a structural element to the palate, after which the parcels were blended and bottled in June 2023"

#### 95/100 Jane Faulkner, James Halliday's Wine Companion (2023 Vintage)

"A lot of texture and flavour going hand-in-hand to make this a very appealing drink. Smoky, grassy, lots of citrus, especially makrut lime leaves and Tahitian lime juice, hay and a refreshing juiciness across the palate. Some oak influence adding tannins and spice while bolstering the palate. A super-smart drink."

#### IWC 2023 Judges' Comments (2023 Vintage)

"Moreish and bright with a lip-smacking tropical profile. Notes of fresh-cut pineapple, lime zest, and grass are expertly balanced on the palate with a touch of gunflint on the finish. Beautifully textured with a long finish leads to a well-crafted wine."

# CONTACT VINO FINO

# **OPEN HOURS**

## VISIT VINO FINO

Phone: 03 365 5134 https://vinofino.co.nz

10am to 6pm - Monday to Friday 10am to 5pm - Saturday Closed Public Holidays 188 Durham St South, Christchurch

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