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# MUSEUM RELEASE

# CABERNET SAUVIGNON

# MERLOT

## 2010

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VARIETY	89% Cabernet Sauvignon, 7% Merlot, 4% Petit Verdot	HARVESTED	19 March to 12 April 2010
ALC/VOL	13.6%	OAK	19 months, 50% new, 50% two-year-old French oak
pH	3.62	CELLARING	20 years
TA	6.4 g/L	COLOUR	Medium ruby with garnet hues
VINEYARD	Old Block V9, North Block U12 and Wilyabrup	NOSE	Dark berries, earthy, flowers, chocolate, bay leaf
SOIL	Gravelly loams over stony, clay sub soils	PALATE	Youthful, balanced, rich, great length, fine tannins
ORGANIC	Naturally farmed	FOOD MATCH	Medium-rare grilled eye fillet or roast lamb

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### VINTAGE

One of our best growing seasons with sunny days & light winds producing excellent, balanced growth, perfect flowering and fruitset. A warm, dry summer led to early tannin ripeness and extended ripening meant Cabernet grapes were harvested at optimum flavour development with lower than normal sugars.

### METHOD

Hand harvested bunches were de-stemmed, then fermented in open and upright fermenters with regular, gentle pump overs or plunging. Select parcels were left on skins for up to 16 days before pressing. Matured as separate parcels in tight-grain oak with three-monthly rackings to aid clarification.

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"Winner of the Best Red Blend Trophy at the Qantas Wine Awards of WA, the exceptional 2010 vintage produced a superbly balanced wine with great fruit purity, complexity and elegance."

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER