
MUSEUM CABERNET SAUVIGNON 2014

VARIETY	90% Cabernet Sauvignon, 6% Merlot, 4% Petit Verdot	HARVESTED	25 March to 4 April 2014
ALC/VOL	14.0%	OAK	French oak, 18 months, 50% new and 50% two y.o.
pH	3.46	CELLARING	Up to 20 years
TA	6.2 g/L	COLOUR	Dark ruby red
VINEYARD	Old Block V9, North Block U12 Cabernet vineyards	NOSE	Dark blackcurrant, perfumed florals, cocoa, olive
SOIL	Gravelly loams over stony, clay sub soils	PALATE	Youthful, balanced, tight acid, fine tannins
ORGANIC	Organically farmed	FOOD MATCH	Traditional roast beef with all the trimmings

VINTAGE

Early winter chilling and above average rainfall led to complete dormancy, even budburst and uniform vine growth. With warm days, cool nights and only 11.5mm rainfall over summer, this was one of our best and driest preludes to vintage. Fruit ripened consistently and retained excellent natural acidity, with lower Baumés, bright flavours and great varietal expression.

METHOD

Hand harvested bunches were de-stemmed to retain as many whole berries as possible, then fermented separately in open and upright fermenters with regular, gentle pump overs or plunging. Select parcels were left on skins for up to 21 days before pressing. Matured as separate parcels in tight-grain oak with three monthly rackings to aid clarification prior to blending.

“Crafted from our best organically farmed blocks, this is a truly timeless wine, the result of the idyllic 2014 growing season; a perfect harmony of tightly wound, gravelly tannins, acid backbone and generous, complex fruit character. It will benefit from long term cellaring or, for the impatient, decanting.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER