
CELLAR RELEASE CABERNET SAUVIGNON 2015

VARIETY	96% Cabernet Sauvignon, 4% Merlot	OAK	French oak, 18 months, 50% new
ALC/VOL	14.0%	CELLARING	Up to 20 years
HARVESTED	27 March to 4 April 2015	COLOUR	Medium brick red
VINEYARD	Old Block V9, North Block U12, Weightmans Block 5	NOSE	Sweet red berries, graphite, mocha and dusty oak
SOIL	Gravel-loam soils with varying levels of clay or stone	PALATE	Complex, great length and balance, supple tannins
ORGANIC	Organically farmed	FOOD MATCH	Roasted, pan-seared or slow-cooked meats
VINTAGE	<p>A dynamic growing season with variable weather conditions. An unseasonably warm end to winter led to early bud-burst, followed by a cooler and windier spring, resulting in natural yield reduction. A consistently warm summer assisted with excellent early tannin ripeness and balanced flavour development but meant harvest timing was critical to ensure peak varietal expression.</p>		
	<p>METHOD</p> <p>Hand-picked bunches were de-stemmed and sorted prior to fermentation in open and upright fermenters with regular, gentle pumpovers or plunging. Select parcels remained on skins for up to 19 days following fermentation and the wines then matured for 18 months in French oak with three-monthly rackings, prior to blending, fining and filtration with bottling in January 2017.</p>		

“Our inaugural Cellar Release Cabernet Sauvignon captures a moment in time, shaped by season and craft – its character deepened through careful maturation for ten years, just as our founder, Michael Wright, always intended.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE
MARGARET RIVER