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# CELLAR RELEASE CABERNET SAUVIGNON 2016

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VARIETY	94% Cabernet Sauvignon, 5% Merlot, 1% Petit Verdot	OAK	Tight-grained French oak, 18 months, 50% new
ALC/VOL	14.0%	CELLARING	20 years
HARVESTED	21 March to 4 April 2016	COLOUR	Bright ruby red
VINEYARD	Old Block V9, North Block U12, Weightmans Block 5	NOSE	Layered, blackberry, tomato leaf, spice, char, leather
SOIL	Gravel loam soils with varying levels of clay or stone	PALATE	Softened fruit, earthy, fine tannin, easing into maturity
ORGANIC	Organically farmed	FOOD MATCH	Roasted, pan-seared or slow-cooked meats

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## VINTAGE

A near-perfect growing season with a warm, dry spring and relatively light winds. Summer was nice and warm without excessive heat until an 80mm downpour mid-January; a timely watering for the reds, followed by some cooler weather. Fruit for our Cabernet Sauvignon was harvested during perfect autumnal conditions, with excellent concentration and structure.

## METHOD

Hand harvested parcels of fruit from our very best vineyard blocks are kept separate during vinification, which includes maturation for 18 months in 50% new and 50% two-year-old French oak barriques. A wine of great structure, complexity and depth of flavour, yet also displaying elegance and balance, our Cabernet Sauvignon Merlot will reward cellaring up to 20 years.

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“Our 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