
MJW CABERNET SAUVIGNON 2016

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| VARIETY | 94% Cabernet Sauvignon, 5% Merlot, 1% Petit Verdot | HARVESTED | 21 March to 4 April 2016 |
| ALC/VOL | 14.0% | OAK | Fine grained French oak 20 months, 50% new |
| pH | 3.55 | CELLARING | 20+ years |
| TA | 6.3 g/L | COLOUR | Dark red |
| VINEYARD | Old Block, North Block, Weightman 5 | NOSE | Dark berries, dried flowers, cocoa, earth, cedar |
| SOIL | Uniform stony, gravelly soils with stony, clay subsoils | PALATE | Elegant, medium-bodied, complex, perfectly balanced |
| ORGANIC | Sustainably farmed | FOOD MATCH | Dry aged Wagyu sirloin |

VINTAGE

A near-perfect growing season with a warm, dry spring & relatively light winds. Summer was nice & 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, density and structure.

METHOD

Hand harvested fruit was de-stemmed to retain as many whole berries as possible then fermented separately in open & upright fermenters with regular, gentle pump overs or plunging. Parcels were pressed separately to barrel for maturation over 20 months. The blending process was conducted in December 2017 prior to bottling in January 2018.

“Uniquely expressive of our terroir, this wine represents the pinnacle of our viticulture & winemaking. Handmade from a selection of our finest fruit from the standout 2016 vintage displaying great purity, texture, complexity & fine structure.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER