
GIRT BY SEA CABERNET MERLOT 2018

VARIETY	69% Cabernet Sauvignon, 27% Merlot, 4% Petit Verdot	HARVESTED	29 March to 6 April 2018
ALC/VOL	14.5%	OAK	12 months, new, two & three-year French oak
pH	3.64	CELLARING	Up to 7 years
TA	5.9 g/L	COLOUR	Medium dark red
VINEYARD	North Block & Weightmans, Cordis Petit Verdot	NOSE	Red and dark berries, cocoa, violets and bayleaf
SOIL	Gently rolling, gravelly hills of the Stevens Valley	PALATE	Rich, smooth, generous, soft fine tannins, integrated
ORGANIC	Sustainably farmed	FOOD MATCH	Pizza, pasta, barbecues or cured meat platters

VINTAGE

Excellent budburst was followed by a beautifully warm November with great flowering and fruit set. Summer was quite mild with just a few hot days in December then cool, dry conditions. The warmer March weather saw the reds ripen beautifully and they were harvested under clear, sunny skies with ripe, concentrated flavours and excellent fine-grained powdery tannins.

METHOD

Fruit was de-stemmed but not crushed preserving whole berries, then fermented in a combination of open, static and concrete at below 27°C with twice daily gentle hand plunging or pumpovers. Once pressed off skins, wines matured for 12 months in French oak with racking every three months to aid clarification then blended prior to bottling in June 2019.

“Cabernet but not as you know it, crafted in an approachable, juicy, early-drinking style from our coastal vines. The 2018 vintage was a standout, the perfect Friday night pizza wine.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER