
THE MODERN CABERNET SAUVIGNON 2018

VARIETY	87% Cabernet Sauvignon, 13% Merlot	HARVESTED	14 March to 3 April 2018
ALC/VOL	14.5%	OAK	Tight grained French oak 15 months, 45% new
pH	3.65	CELLARING	15 to 20 years
TA	6.2 g/L	COLOUR	Medium dark red
VINEYARD	Weightman 5, Ullinger 12, Weightman 10, Broadvale 2	NOSE	Complex, red fruits, dark chocolate, spice, cedar
SOIL	Our unique gravel loam sites	PALATE	Medium-bodied, sweet fruit, fine tannins
ORGANIC	Organically farmed	FOOD MATCH	Mediterranean herbed roast beef, papas arrugadas

VINTAGE

Excellent budburst was followed by a beautiful warm November; ideal conditions for flowering & fruit set. Summer was quite mild, with one of our wettest Decembers and just a few hot days. The warmer March weather saw reds ripen beautifully & they were harvested under clear, sunny skies with ripe, concentrated flavours & excellent fine-grained powdery tannins.

METHOD

Parcels were hand harvested and fermented separately in a combination of open, static and concrete fermenters to aid in the structural extraction of tannins by varying cap management, with one component remaining on skins for 26 days. Matured in 45% new, 10% 1-year-old, 37% 2-year-old and 8% 3-year old tight grained French oak for 15 months before blending, filtration & bottling.

“Our fresh take on a contemporary Cabernet. The Modern celebrates what our organically-farmed soils produce best. This medium-bodied, red-and-dark-fruited style is what we like to call a ‘serious drink now wine,’ whilst we predict it will age just as well.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER