
THE MODERN CABERNET SAUVIGNON 2019

VARIETY	88% Cabernet Sauvignon, 12% Merlot	HARVESTED	5 March to 11 April 2019
ALC/VOL	14.0%	OAK	French oak, 14 months, 39% new, 18% one year old
pH	3.67	CELLARING	10 years
TA	6.0 g/L	COLOUR	Medium dark red
VINEYARD	North Block & W5 Cabernet, W10 Merlot	NOSE	Lifted, floral, berries, dark chocolate, spice, cedar
SOIL	Our unique gravel loam sites	PALATE	Complex, medium-bodied, vibrant fruit generous, soft
ORGANIC	Organically farmed	FOOD MATCH	A selection of hard cheeses or steak and chips!

VINTAGE

An unusually cool, late season with below average January temperatures contributing to a somewhat delayed start to harvest. Classic autumnal weather was perfect for ripening the reds. Yields were low, a benefit in a cooler, later season, and reds were picked in outstanding condition with developed flavour, good density and fine, ripe tannins.

METHOD

Fruit 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. Following 16 days fermentation, wines were pressed and matured in French oak for 14 months then blended and filtered before bottling in September 2020.

“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