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# CABERNET SAUVIGNON 2020

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VARIETY	94% Cabernet Sauvignon, 6% Merlot	OAK	Tight grained French oak, 16 months, 47% new
ALC/VOL	14.0%	CELLARING	20+ years
HARVESTED	5 to 31 March 2020	COLOUR	Medium dark red
VINEYARD	Old Block V9, North Block U12, W10	NOSE	Rich and focussed, plum, spice, graphite, red dust
SOIL	Gravel loam soils with varying levels of clay & stone	PALATE	Dark-fruited, compact, bold, generous, fine tannin
ORGANIC	Certified organic	FOOD MATCH	Roast duck, eggplant parmigiana or aged cheeses

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## VINTAGE

A close to perfect growing season with a warm and dry spring providing excellent conditions for flowering. One of our hottest Decembers on record, advancing fruit development. A slightly milder January was perfect for steady ripening and led to an early red harvest. The fruit was picked in exceptional condition, with intense colour, concentration and silky, fine, soft tannins.

## METHOD

Hand harvested bunches were destemmed to retain whole berries, fermented as separate parcels in open and upright fermenters with regular, gentle pumpovers or plunging. Fermentation temperatures were kept below 26°C and lasted 17 days prior to pressing to oak. Wines from each parcel remained separate during maturation and were blended prior to bottling in October 2021.

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“Hand-harvested from our oldest organically farmed blocks, this is a Cabernet of poise and provenance, capturing the quiet dignity of Voyager Estate. Gravelly, dusty tannins woven around a powerful but harmonious fruit core.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER