
GIRT BY SEA CABERNET MERLOT 2020

VARIETY	68% Cab Sav, 30% Merlot, 1% Malbec, 1% Cab Franc	HARVESTED	3 to 27 March 2020
ALC/VOL	14.5%	OAK	12 months, new, two & three-year French oak
pH	3.65	CELLARING	Up to 10 years
TA	6.3 g/L	COLOUR	Medium dark red
VINEYARD	Coastal Estate vineyards in the Stevens Valley	NOSE	Redcurrant, blue & black berries, bay leaf, cedar
SOIL	Gently rolling, gravelly hills of the Stevens Valley	PALATE	Medium-bodied, vibrant, generous, fine tannins
ORGANIC	Sustainably farmed	FOOD MATCH	Barbequed lamb and Mediterranean vegetables

VINTAGE

A near perfect growing season, with beautifully warm spring weather providing the ideal environment for flowering and fruit set. One of the hottest Decembers on record was followed by milder conditions, ensuring steady fruit development and ripening. The reds were harvested in March with intense colour, concentrated flavours and silky, fine tannins.

METHOD

Fruit was de-stemmed but not crushed preserving whole berries, then fermented in a combination of open, static and concrete vessels 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 April 2021.

“Bright and juicy, reflecting the near-perfect growing season and the strong coastal influence that defines our distinct style. A layered core of dark berries and finely woven tannins reveal a seamless approachability. The perfect BBQ red.”

TRAVIS LEMM, HEAD WINEMAKER & WINERY MANAGER

VOYAGER ESTATE

MARGARET RIVER