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# MJW CABERNET SAUVIGNON 2020

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VARIETY	100% Cabernet Sauvignon	OAK	Fine-grained French oak, 18 months, 49% new
ALC/VOL	14.5%	CELLARING	20 + years
HARVESTED	25 March to 31 March 2020	COLOUR	Dark garnet
VINEYARD	V9 Old Block, U12 North Block (Houghton clone)	NOSE	Ripe blackberry, violets, anise, roasted sage
SOIL	Uniform stony, gravelly soils with clay subsoils	PALATE	Dark, brambly, vanilla, powdery tannins, great length
ORGANIC	Certified organic	FOOD MATCH	Dry-aged Wagyu, blackberry balsamic, purple beans

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## VINTAGE

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

## METHOD

Hand-harvested fruit was de-stemmed to retain as many whole berries as possible then fermented separately in open and upright fermenters with regular, gentle pump overs or plunging. Parcels were pressed separately to barrel for maturation over 18 months in fine-grained French oak, prior to bottling in October 2021.

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“The ultimate expression of Cabernet from our Stevens Valley soils. The blend of certified organic fruit from two unique sites, Old Block and North Block, crafts a wine of extraordinary poise, power and presence, year after year.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER