

---

# COASTAL CABERNET SAUVIGNON 2021

---

VARIETY	87% Cabernet Sauvignon, 8% Merlot, 5% Petit Verdot	HARVESTED	22 March to 2 April 2021
ALC/VOL	14.5%	OAK	7 months, 10% new French oak
pH	3.58	CELLARING	Up to 10 years
TA	5.9 g/L	COLOUR	Medium dark red
VINEYARD	A selection of six estate blocks	NOSE	Perfumed red & black berries, bay leaf, subtle oak
SOIL	Gently rolling, gravelly slopes	PALATE	Concentrated fruit, fresh tannins, crunchy acidity
ORGANIC	Certified organic	FOOD MATCH	Picnics in the park with cheese & cured meats

---

## VINTAGE

A tricky season commencing with early bud break and strong growth. A cool, wet November impacted fruit set, resulting in reduced yields. Early summer was hot & dry, but February brought more cool, wet conditions until some dry, warm March days which helped ripen the reds. Organic farming had the vineyard in terrific shape to deal with the season's challenges.

## 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 to maintain aromatics, and slow tannin and colour extraction. Once pressed off skins, wines matured for 7 months in French oak and concrete tanks with final blending in November and bottling in December 2021.

---

“The evolution of our approachable everyday Cabernet – bright, juicy, and youthful. Celebrating our coastal patch of land, and the certified organic vines that call it home.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER