
MJW CABERNET SAUVIGNON 2021

VARIETY	100% Cabernet Sauvignon	MATURATION	Fine-grained French oak, 18 months, 45% new
ALC/VOL	14.0%	CELLARING	20+ years
HARVESTED	31 March to 7 April 2021	COLOUR	Dark garnet
VINEYARDS	Houghton clones - V9 Old Block, U12 North Block	NOSE	Ripe blackberry, violets, star anise, roasted sage
SOIL	Uniform stony, gravelly soils with clay subsoils	PALATE	Powerful yet reserved, brambly, vanillin, fine tannins
ORGANIC	Certified organic	FOOD MATCH	Aged cheeses or roast beef and all the trimmings
VINTAGE	A tricky season commencing with good early season growth. A cool and wet November impacted fruit set and resulted in reduced yields. Early summer was hot and dry, then February brought more cool and wet conditions. Our organic farming, however, had the vineyard in terrific shape to deal with the challenges.		
	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 French oak, prior to bottling in October 2022.		

“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”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE
MARGARET RIVER