
THE MODERN CABERNET SAUVIGNON 2021

VARIETY	86% Cabernet Sauvignon, 14% Merlot	MATURATION	14 months French oak, 3 months concrete
ALC/VOL	14.5%	CELLARING	Up to 15 years
HARVESTED	26 to 30 March 2021	COLOUR	Medium dark red
VINEYARD	North Block Cabernet, W5 Cabernet, W10 Merlot	NOSE	Fresh & bright, subtle wild rose, red cherries
SOIL	High quality gravelly loam soils	PALATE	Bold, juicy, generous, black fruits, graphite, complex
ORGANIC	Certified organic	FOOD MATCH	Succulent beef and vegetable stew, or a good steak

VINTAGE

A tricky season commencing with early bud break and strong growth. A cool, wet November impacted the fruit set, reducing yields. Early summer was hot and dry, but February brought cooler, wet conditions. This was followed by dry, warm days in March, which helped to ripen the reds. Our organic farming practices had the vineyard in terrific shape to deal with the season's challenges.

METHOD

Fruit parcels were harvested and fermented separately in a combination of open, static and concrete vessels, with daily pumpovers to aid the extraction of tannins. Following fermentation, wines were pressed to French oak for 14 months and matured for a final 3 months in concrete, prior to bottling in October 2022.

“The backbone of The Modern is sourced from two outstanding Cabernet Sauvignon blocks, gifting a complex array of red and dark fruit, perfumed aromatics and fine, soft tannins. Bright and vivacious, it's easy to love now but will age beautifully.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER