
COASTAL CABERNET SAUVIGNON 2023

VARIETY	85% Cabernet, with Merlot, Petit Verdot Malbec
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ALC/VOL	14.0%
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HARVESTED	11 to 17 April 2023
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VINEYARD	Coastal Estate vineyards in the Stevens Valley
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SOIL	Gently rolling, gravelly slopes
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ORGANIC	Certified organic
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VINTAGE

Despite a cool start to spring, flowering and fruit set were even across all varieties. November heralded the beginning of a glorious run of weather. Days were warm but never hot, and temperatures dropped nicely into the evenings, allowing gradual ripening and acid retention in the grapes.

OAK	50% French Oak, of which 25% new, 11 months
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CELLARING	Up to 5 years
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COLOUR	Medium bright red
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NOSE	Juniper berries, ripe red fruits, anise, bayleaf
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PALATE	Soft, plush, dark & red berries, toasty, soft tannins
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FOOD MATCH	Classic Aussie BBQ or hoisin-glazed cauliflower steak
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METHOD

Fruit was de-stemmed but not crushed, preserving whole berries, then fermented in a combination of open, static and concrete fermenters. To maintain aromatics and the slow extraction, temperatures were maintained below 27°C with gentle hand plunging and pumpovers employed twice daily. Wines were pressed off skins prior to 11 months maturation in French oak and concrete.

“A bright, juicy, and youthful Cabernet that celebrates our coastal patch of land, and the certified organic vines that call it home.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER