
COASTAL CABERNET SAUVIGNON 2025

VARIETY	86% Cabernet, with Merlot, Malbec, Petit Verdot	OAK	30% French oak barriques
ALC/VOL	14.0%	CELLARING	Up to 5 years
HARVESTED	29 February to 28 March 2025	COLOUR	Deep red with purple hue
VINEYARD	Coastal Estate vineyards in Stevens Valley	NOSE	Cassis, mulberry, hint of rosemary and black olive
SOIL	Gently rolling, gravelly slopes	PALATE	Medium weight, pure fruited, elegant, structured
ORGANIC	Certified organic	FOOD MATCH	Reuben Sandwich

VINTAGE

The 2025 season was warm and dry, with an early start and steady progression through harvest. The grapes took longer to reach phenolic ripeness, but our pristine fruit held through to April, allowing the red varieties to be picked in stunning shape – even after a late rain event.

METHOD

Parcels of fruit were de-stemmed but not crushed, preserving whole berries and fermented in a combination of vessels. To maintain aromatics and the slow extraction of tannin and colour, temperatures were maintained below 27°C with gentle pumpovers and plunging employed twice daily. The wines were then pressed off skins prior to undergoing maturation in 30% French oak and stainless steel tanks.

“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