
MUSEUM RELEASE

CABERNET SAUVIGNON

MERLOT

2012

VARIETY	91% Cabernet, 6% Merlot, 3% Petit Verdot	HARVESTED	21 March to 3 April 2012
ALC/VOL	13.5%	OAK	20 months, 50% new French oak
pH	3.49	CELLARING	Up to 15 years
TA	6.3 g/L	COLOUR	Deep ruby with garnet hues
VINEYARD	Old Block V9, North Block U12 & Wilyabrup	NOSE	Ripe red & black berries, chocolate, spice, cigar box
SOIL	Gravelly loams over stony, clay sub soils	PALATE	Dark berries, complex spices, silky tannins, structural
ORGANIC	Sustainably farmed	FOOD MATCH	Beef Wellington or nut-crusted roasted eye fillet

VINTAGE

Excellent soil moisture from winter rains provided uniform bud break but was followed with wet, windy weather and an extensive bushfire in the area in November. Careful monitoring and a good dose of fortune meant the property was spared damage. Summer was one of the driest and warmest on record, resulting in early flavour development, clean, pure fruit and above average yields.

METHOD

Hand harvested bunches were 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. Select parcels were left on skins for up to 21 days before pressing. Matured as separate parcels in tight-grain oak with three monthly rackings to aid clarification prior to blending.

“With fantastic ripening towards the end of the growing season, the 2012 vintage produced a cabernet that is looking incredibly bright and youthful. A wine of great structure, complexity and depth, that still has many years of cellaring ahead.”

TRAVIS LEMM, WINEMAKER & WINERY MANAGER

VOYAGER ESTATE

MARGARET RIVER