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# MUSEUM RELEASE CABERNET SAUVIGNON MERLOT 2011

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VARIETY	88% Cabernet Sauvignon, 8% Merlot, 4% Petit Verdot	HARVESTED	8 March to 6 April 2011
ALC/VOL	14.0%	OAK	French oak, 18 months, 50% new and 50% two y.o
pH	3.7	CELLARING	Up to 15 years
TA	6.1 g/L	COLOUR	Deep ruby with garnet hues
VINEYARD	Old Block V9, North Block U12 & Wilyabruf	NOSE	Berry compote, chocolate, bay leaf, violets, brambly
SOIL	Gravelly loams over stony, clay sub soils	PALATE	Complex, rich, balanced, great length, fine tannins
ORGANIC	Sustainably farmed	FOOD MATCH	Chargrilled eye fillet or roast lamb

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## VINTAGE

A mild, dry winter was followed by a warm early spring, advancing vine growth and flowering. November was unusually warm and the prelude to a warm, humid summer with grapes passing through veraison quickly. Cabernet and Merlot enjoyed perfect autumn conditions and were harvested during late March and early April with great concentration and excellent tannin profiles.

## 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 19 days before pressing. Matured as separate parcels in tight-grain oak with three monthly rackings to aid clarification prior to blending.

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“The warm 2011 growing season provided ideal conditions to craft a rich, complex Cabernet Sauvignon Merlot. Currently sitting in a superb drinking window, with juicy fruit notes still in prime position and just a hint of what’s to come as the wine softens into earthy, chocolatey maturity.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER