
NORTH BLOCK U12 CABERNET SAUVIGNON 2017

VARIETY	100% Cabernet Sauvignon	HARVESTED	8 April 2017
ALC/VOL	14.0%	OAK	Fine-grained French oak, 16 months, 50% new
pH	3.59	CELLARING	20 years
TA	5.9 g/L	COLOUR	Dark red
VINEYARD	North Block U12 (Houghton clone), planted in 1995	NOSE	Lifted, floral, berries, violets, chocolate, spice
SOIL	Uniform stony, gravelly loams	PALATE	Rich, complex, structural yet balanced, layered tannins
ORGANIC	Organically farmed	FOOD MATCH	Slow-cooked lamb roast with all the trimmings

VINTAGE

A cooler than average growing season commenced late with perfect flowering and excellent fruit set. The resulting potentially high yields were crop-thinned pre-veraison. Late summer and autumn were cooler and wetter than average, delaying the start of harvest. The milder ripening weather allowed for intense varietal character development, fine tannins and well balanced acidity.

METHOD

Hand-picked bunches were de-stemmed and sorted to retain whole berries, prior to fermentation in an open fermenter with plunging three times daily. The must was then pressed and the wine matured for 16 months in tight-grained French oak with three-monthly rackings to aid clarification. Following maturation, the wine was fined and filtered prior to bottling in November 2018.

“In 1995, North Block was planted with Cabernet and every year it seems to become more expressive. Hand-pruning, selective hand-picking and gentle handling produces a wine that carries all the hallmarks of a classic Margaret River Cabernet Sauvignon from our corner of Stevens Valley.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

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MARGARET RIVER