
CABERNET SAUVIGNON 2017

| | | | |
|----------|--|------------|--|
| VARIETY | 94% Cabernet Sauvignon, 6% Merlot | HARVESTED | 4 to 8 April 2017 |
| ALC/VOL | 14.0% | OAK | Tight grain French oak, 16 months, 50% new |
| pH | 3.58 | CELLARING | 20+ Years |
| TA | 6.1 g/L | COLOUR | Dark red |
| VINEYARD | U12, V9, W5, W10 | NOSE | Red & dark berries, black olive, cedar, dark chocolate |
| SOIL | Gravel loam soils with varying levels of clay or stone | PALATE | Savoury, elegant, complex, structure & balanced, fine |
| ORGANIC | Organically farmed | FOOD MATCH | Wagyu fillet with green peppercorns |

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 harvested bunches were destemmed to retain whole berries, fermented as separate parcels in open and upright fermenters with regular, gentle pump overs or plunging. Fermentation lasted 13 days with select parcels left on skins for up to 12 days before pressing. Wines remained separate during maturation and were blended, fined and filtered prior to bottling in November 2018.

“We live and breathe Cabernet Sauvignon. Crafted from hand-harvested parcels of fruit from our very best vineyard blocks, this wine is un-mistakenly Voyager Estate and classically Southern Margaret River”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER