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# CABERNET SAUVIGNON 2018

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VARIETY	94% Cabernet Sauvignon, 6% Merlot	HARVESTED	31 March to 11 April 2018
ALC/VOL	14.0%	OAK	Tight grain French oak, 17 months, 50% new
pH	3.66	CELLARING	Up to 20 years
TA	6.3 g/L	COLOUR	Medium dark red
VINEYARD	U12, V9, W5, W10	NOSE	Sweet black fruit, chocolate, violet, earthy, cedar
SOIL	Gravel loam soils with varying levels of clay or stone	PALATE	Vibrant, complex, fine tannins, balanced, long length
ORGANIC	Organically farmed	FOOD MATCH	Slow-cooked lamb shanks or aged hard cheese

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## VINTAGE

2018 was another consistent vintage. Excellent budburst across all varieties was followed by a delightfully warm November, perfect for good fruit set. Summer was mild, leading into cool, dry conditions for harvest. Fruit ripened slowly, accumulating intense varietal flavours and bright natural acid, and was harvested under clear skies through March and April.

## METHOD

Hand harvested bunches were destemmed to retain whole berries, fermented as separate parcels in open and upright fermenters with regular, gentle pumpovers or plunging. Fermentation lasted 15 days with select parcels left on skins for up to 26 days before pressing. Wines remained separate during maturation and were blended prior to bottling in December 2019.

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“Voyager’s legacy in a glass, crafted from our organically farmed heritage vines. A Cabernet defined by supple tannins and a powerful fruit core, yet restrained with purity and elegance. A captivating expression of site and season, with many years of cellaring ahead.”

TRAVIS LEMM, WINEMAKER & WINERY MANAGER

VOYAGER ESTATE

MARGARET RIVER