
PROJECT NOUVEAU ROUGE 2021

VARIETY	91% Cabernet, 14% Malbec and 5% Cabernet Franc	HARVESTED	29 March to 2 April 2021
ALC/VOL	14.0%	OAK	None
pH	3.6	CELLARING	Made for immediate enjoyment
TA	5.9 g/L	COLOUR	Dark pink colour with vibrant purple hues
VINEYARD	U4 Cabernet, B1 Malbec, W7 Cabernet Franc	NOSE	Dark berries, meaty, spices, black olives, violets
SOIL	Stony, gravel soils with underlying stone & clay	PALATE	Juicy, sweet berries, soft tannins, long fruit length
ORGANIC	Sustainably farmed	FOOD MATCH	Charcuterie, cured meats or reuben sandwich

VINTAGE

A tricky season commenced with good early season growth. A cool, wet November impacted fruit set & resulted in reduced yields. Early summer was hot & dry, but February brought more cool, wet conditions continuing until some dry, warm March days which helped ripen the reds. Organic farming had the vineyard in terrific shape to deal with the season's challenges.

METHOD

Utilising 30% whole bunches with the remaining fruit destemmed and laid on top of the bunches, the cap was wet once daily for 5 days to minimise tannin extraction, prior to pressing off skins. The juice then finished fermentation in stainless steel prior to 3 months maturation on light lees. Following a racking the wine was bottled unfined in July 2021.

“A light, early-drinking wine made in a traditional nouveau style. Crafted from organically farmed 100% Estate grown fruit with minimal intervention. Utilising 30% whole bunches, bottled unfined, a fresh, juicy take on a Margaret River red.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER