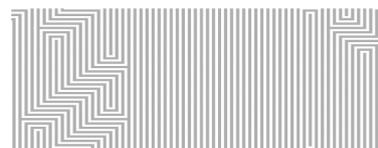


# VOYAGER ESTATE

MARGARET RIVER

## 2016 PROJECT W5 CABERNET SAUVIGNON

<b>Variety:</b>	94% Cabernet Sauvignon, 5% Merlot, 1% Petit Verdot
<b>Alc/Vol:</b>	14.00%
<b>pH:</b>	3.63
<b>Total Acidity:</b>	6.3 g/L
<b>Oak Maturation:</b>	Matured in 50% new and 50% two-year-old tight-grain French oak for 18 months
<b>Harvest Date:</b>	22 March 2016
<b>Bottling Date:</b>	2 January 2018
<b>Cellaring Potential:</b>	Up to 15 years
<b>Colour:</b>	Medium dark red
<b>Nose:</b>	Lifted bouquet of dark berry fruits with hints of dark chocolate, spice and cedar.
<b>Palate:</b>	The complex, medium weight palate displays layers of sweet dark berry fruit, earthy graphite notes and hints of tobacco and cedar. Smooth, fine-grained tannins and seamlessly integrated French oak add structure to the wine, which displays a lovely fine line and perfect balance.
<b>Style:</b>	The complex, medium weight palate displays layers of sweet dark berry fruit, earthy graphite notes and hints of tobacco and cedar. Smooth, fine-grained tannins and seamlessly integrated French oak add structure to the wine, which displays a lovely fine line and perfect balance.
<b>Food Pairing:</b>	Medium to long cooked red meats and roasted vegetables



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### Vintage

The vines enjoyed a near perfect growing season, with warm dry spring weather and relatively light winds prevailing along the Margaret River Coast. The summer conditions were nice and warm without excessive heat, until a curveball arrived between 18 and 20 January, with a rare weather event for this time of the year. This resulted in 80mm of rain falling over the region. It was a timely watering from Mother Nature for the reds - but not so timely for the whites, which were only a couple of weeks from harvest. Followed by some cooler conditions in late January and early February, this combination of events had the effect of delaying the white grape harvest and our first pick of Chardonnay occurred on 8 February, one week later than the past few years. Typically, the red harvest began in the third week of March with Merlot and Cabernet Sauvignon during late March and early April. The 2016 vintage was an extremely strong year for the reds, which displayed silky super-fine tannins and pristine fruit flavours with excellent concentration, density and structure; the hallmarks of this exceptional vintage.

### Vineyard

Weightmans Block 5 was established in 2007 on a uniform gravelly/stony patch of soil with, a beautiful warm northerly aspect. We selected cuttings from a patch of SA125 clone Cabernet Sauvignon from another of our vineyard blocks to plant on the site, due to the clones low yielding and early ripening characteristics. The combination of clone and site has proven to be a perfect marriage, with this fruit being identified early on by our viticulture and winemaking teams as something very special. It produces wines with excellent flavour, intensity and fine chalky tannins. The block now plays a key role in our Estate Cabernet Sauvignon and a small parcel is released as a single block wine, showcasing the floral aromatics, purity of fruit, excellent tannins and structure which express the personality of this outstanding site.

### The Wine

Hand-harvested from our W5 vineyard, the bunches were destemmed but not crushed to preserve the whole berries, before being transferred to an open fermenter. Three times a day for eleven days, the fruit was plunged to aid in the extraction and softening of the tannins. The wine was then transferred into oak barrels, where it matured for 18 months. Blended in November 2017 and bottled in January 2018.

Steve James Manager of Winemaking and Viticulture with Winemaker, Travis Lemm, and Vineyard Manager, Glen Ryan

For more information contact: Voyager Estate Wine Room Telephone: +61 8 9757 6354 Email: [winerroom@voyagerestate.com.au](mailto:winerroom@voyagerestate.com.au)

