



2014 MJW CABERNET SAUVIGNON

Variety: Cabernet Sauvignon (V9- 56%, U12 - 40%, Petit verdot C1 - 4%)

Colour: Dark red

Nose: Complex aromas of red and dark berry fruits with hints of violets, dark chocolate, earth and cedar.

Palate: A medium bodied wine comprising a core of vibrant sweet red and black berry fruit, with regional earthy, gravelly nuances contributing a nice savoury textural element to the wine. Hints of cedar and dark chocolate add further complexity and allure. Supported by fine-grained tannins and seamlessly integrated French oak, the wine displays a perfect balance of aroma, flavour and structure which will ensure great longevity.

Style: The perfect ripening conditions experienced during the 2014 vintage has produced a rich and concentrated wine displaying purity and elegance. This wine is a selection of the very best barrels from our North Block 12 and Old Block V9 which formed part of the original 1978 plantings. A small component of Estate-grown Petit Verdot has been blended for aromatic complexity. MJW wines are the pinnacle of our viticulture and winemaking, and this wine displays great purity of fruit, texture, complexity and fine structure. It will develop additional complexity with careful cellaring over the next 20 years.

Food Match: Match with exceptional cuts of marbled beef such as fillet or hanger steak, or long-cook fattier meats and glaze for extra richness.

Harvest Date: 26 March to 4 April 2014

Bottling Date: 10 May 2016

Oak Maturation: 24 months in 50% new French Oak

Cellaring Potential: 20+ years

THE VINTAGE

Early winter chilling with above average rainfall and full soil moisture provided excellent conditions for complete vine dormancy and an even budburst with steady uniform vine growth. A December mean temperature of 25.8 degrees Celsius and south easterly breezes introduced the summer weather pattern, setting the vines up for the all important ripening period. With only 11.5mm of rain falling over December, January and February, it was one of the best and driest preludes to vintage in Margaret River. Cabernet Sauvignon was harvested during late March and early April in perfect autumn conditions. In summary, the 2014 vintage was warm and dry with cool evenings, enabling the fruit to ripen consistently and retain excellent freshness. Baumes at harvest were generally lower than previous years and the fruit has retained excellent natural acidity and displayed bright flavours with great varietal expression.

THE VINEYARD

The Cabernet Sauvignon fruit for this wine is sourced from two exceptional Voyager Estate vineyard blocks - our 1978 planted Estate Old Block and, Block 12 from our North vineyards planted in 1995. Planted to the Houghton clone, the vines are grown on uniform stony/gravelly soils with an underlying stony/clay subsoil into which the vine roots deeply penetrate. Both of these sustainably farmed vineyards display exceptional consistency from season to season and, showcase clear vineyard site expression, producing wines with great intensity and a true sense of place.

THE WINE

The fruit from each block was hand-harvested between 26 March and 4 April 2014. Bunches were de-stemmed to retain as many whole berries as possible, after which the parcels were fermented separately in open and upright fermenters with regular, gentle pump overs or plunging. The parcels were pressed separately to barrel for maturation. Following 18 months of maturation in 50% new French oak, the blending process was conducted and the wine put to rest for a further 6 months in oak before bottling in May 2016.

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

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