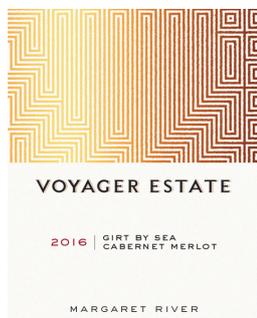


# VOYAGER ESTATE

M A R G A R E T R I V E R

## 2016 GIRT BY SEA CABERNET MERLOT



**Variety:** 57% Cabernet Sauvignon, 42% Merlot, 1% Petit Verdot

**Colour:** Medium dark red

**Nose:** Lifted berry fruit aromas combine with hints of violets and spice, flowing through to some dusty cedar notes.

**Palate:** A rich, smooth palate with complex layers of red and dark berry fruits. The palate is soft and generous with hints of vanilla, spice and chocolate, supported by fine-grained tannins and perfectly integrated French oak.

**Style:** A medium bodied, ripe and vibrant fruit-driven style of Cabernet which reflects the purity of fruit from our coastal, sustainably farmed vineyard located in the heart of Margaret River.

**Food Match:** Light enough for cold meats or tartare, yet intense enough for smoky barbecued red meats.

**Alc/Vol:** 14.0%

**pH:** 3.63

**Total Acidity:** 5.5g/L

**Harvest Date:** 23 to 31 March 2016

**Oak Maturation:** Matured in a combination of new, two- and three-year seasoned French oak for 12 months.

**Bottling Date:** 19 June 2017

**Cellaring Potential:** Up to 7 years

### Vintage

The vines enjoyed a near-perfect growing season, with a warm dry spring and relatively light winds prevailing along the Margaret River Coast. The summer conditions were nice and warm without excessive heat until a curve ball arrived between 18 and 20 January, a rare weather event for this time of the year resulting in 80mm of rainfall across the region. This was a timely watering from Mother Nature for the reds and was followed by some cooler conditions in late January and early February. The fruit for our Girt by Sea Cabernet Merlot was harvested between 23 and 31 March in perfect autumnal conditions. 2016 was an outstanding red wine vintage for the Margaret River region producing wines with excellent flavour concentration, density and fine structural tannins.

### Vineyard

The Girt by Sea Cabernet Merlot is produced primarily from Cabernet Sauvignon and Merlot grapes sourced from our sustainably farmed North Block and Weightmans vineyards, located near the coast in the Wallcliffe sub-region of Margaret River. The gentle rolling, gravelly hills provide the perfect soils and micro-climates for growing Cabernet Sauvignon, producing vines with excellent natural balance and moderate yields. The Estate vineyards are planted to five different clones of Cabernet Sauvignon, which contribute slightly different fruit profiles to the final wine. The vines are all meticulously managed and are hand-pruned, shoot-thinned and green thinned prior to harvest.

### The Wine

The parcels of Cabernet Sauvignon and Merlot fruit were de-stemmed but not crushed to preserve the whole berries, which were then fermented in a combination of open and static fermenters. To maintain aromatics and the slow extraction of tannin and colour, temperatures were maintained below 25 Celsius. Gentle hand plunging and pumpovers were employed up to three times a day throughout the fermentation process which was completed in 16 days. The wines were then pressed off skins prior to undergoing 12 months' maturation in a combination of new, two- and three-year old seasoned French oak. Periodic racking every three months occurred during this period to aid in clarification of the wine. Following maturation, a select parcel of Petit Verdot was added to provide a lifted violet aromatic profile.

**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: [winerom@voyagerestate.com.au](mailto:winerom@voyagerestate.com.au)

