
MJW

CABERNET SAUVIGNON

2014

VARIETY	96% Cabernet Sauvignon, 4% Petit verdot	HARVESTED	26 March to 4 April 2014
ALC/VOL	14.0%	OAK	24 months, 50% new French Oak
pH	3.52	CELLARING	20+ years
TA	6.0 g/L	COLOUR	Dark red colour
VINEYARD	Old Block V9, North Block U12, Cordis Block C1	NOSE	Dark berries, violets, dark chocolate, earth, cedar
SOIL	Uniform stony, gravelly soils with stony, clay subsoil	PALATE	Complex, vibrant, fine, perfect balance & structure
ORGANIC	Naturally farmed	FOOD MATCH	Marbled beef such as fillet or hanger steak

VINTAGE

Early winter chilling, above average rainfall and full soil moisture provided excellent conditions for complete vine dormancy, even budburst and uniform vine growth. With only 11.5mm rainfall over summer, the ripening season was warm and dry with cool evenings, enabling fruit to ripen consistently, retaining freshness and displaying great varietal expression.

METHOD

Hand-harvested fruit was de-stemmed to retain as many whole berries as possible then fermented separately in open and upright fermenters with regular, gentle pump overs or plunging. Parcels were pressed separately to barrel for maturation over 18 months, blended then put back to rest for a further 6 months in oak before bottling in May 2016.

"A selection from our best Cabernet vineyards blended with a small component of Petit Verdot for aromatic complexity, this is pinnacle of our viticulture and winemaking, displaying great fruit purity, texture and finesse. Carefully cellared, it will develop additional complexity."

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER