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# CABERNET SAUVIGNON 2016

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VARIETY	94% Cabernet Sauvignon, 5% Merlot, 1% Petit Verdot	HARVESTED	21 March to 4 April 2016
ALC/VOL	14.0%	OAK	Tight grain French oak, 18 months, 50% new
pH	3.55	CELLARING	20 years
TA	6.4 g/L	COLOUR	Bright medium dark red colour
VINEYARD	Old Block V9, North Block U12, Weightmans 5	NOSE	Dark berries, briary, gravel, bay leaf, cedar, cocoa
SOIL	Gravel loam soils with varying levels of clay or stone	PALATE	Elegant, complex, balanced, fine, integrated tannins
ORGANIC	Sustainably farmed	FOOD MATCH	Family roast lamb or beef with all the trimmings

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## VINTAGE

A near-perfect growing season with a warm, dry spring and relatively light winds. Summer was nice and warm without excessive heat until a 80mm downpour mid-January; a timely watering for the reds, followed by some cooler weather. Fruit for our Cabernet Sauvignon was harvested during perfect autumnal conditions, with excellent concentration and structure.

## METHOD

Hand-harvested bunches, de-stemmed to retain as many whole berries as possible, were fermented in open and upright fermenters with regular, gentle pump overs or plunging. Select parcels were left on skins for up to 26 days prior to pressing. Wines from each parcel remained separate during 18 months maturation in tight-grained oak and were racked every three months to aid clarification.

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“We live and breathe Cabernet Sauvignon. Crafted from hand-harvested parcels of fruit from our very best vineyard blocks, this wine is un-mistakenly Voyager Estate and classically Southern Margaret River – powerful, yet elegant.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER