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# NORTH BLOCK U12

# CABERNET SAUVIGNON

## 2016

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VARIETY	99% Cabernet Sauvignon, 1% Petit Verdot	HARVESTED	30 March to 4 April 2016
ALC/VOL	14.0%	OAK	Tight grained French oak, 18 months, 50% new
pH	3.53	CELLARING	20 years
TA	6.2 g/L	COLOUR	Medium dark red
VINEYARD	North Block U12 (Houghton clone), planted in 1995	NOSE	Briary berries, raspberry, violets, chocolate, bayleaf
SOIL	Uniform stony, gravelly loams	PALATE	Sweet berries, slightly savoury, rich, complex, structural
ORGANIC	Organically farmed	FOOD MATCH	Marbled beef fillet or slow-cooked lamb shanks

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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-picked bunches were de-stemmed and sorted prior to fermentation in a static fermenter with pumpovers three times daily. The must was then pressed and the wine matured for 18 months in tight-grained French oak with three-monthly rackings to aid clarification. Following maturation, the wine was fined and filtered prior to bottling in January 2018.

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“In 1995, North Block was planted with Cabernet and every year it seems to become more expressive. Hand-pruning, selective hand-picking and gentle handling produces a wine that carries all the hallmarks of a classic Margaret River Cabernet Sauvignon from our corner of Stevens Valley.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER