
OLD BLOCK V9

CABERNET SAUVIGNON

2016

VARIETY	100% Cabernet Sauvignon	HARVESTED	1 April 2016
ALC/VOL	14.0%	OAK	Tight grained French oak, 18 months, 50% new
pH	3.52	CELLARING	20 years
TA	6.6 g/L	COLOUR	Medium dark red
VINEYARD	Old Block V9 (Houghton clone), planted in 1978	NOSE	Floral, red & dark berries, gravel, earth, cedar
SOIL	Uniform gravel-loam soils with stony, clay sub-soil	PALATE	Concentrated & elegant with silky tannins
ORGANIC	Organically farmed	FOOD MATCH	Marinated beef with mushrooms & pickled onions

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.

“Old Block, as we affectionately call it, is one of our original 1978 plantings and has been organically farmed for many years. It produces the finest, most elegant tannins of all our vineyards, creating a perfect reflection of our region and its distinct personality.”

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER