
PROJECT NOUVEAU ROUGE 2020

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| VARIETY | 100% Cabernet Sauvignon | HARVESTED | 20 March 2020 |
| ALC/VOL | 14.0% | OAK | None |
| pH | 3.73 | CELLARING | Made for immediate enjoyment |
| TA | 6.6 g/L | COLOUR | Dark pink colour with vibrant purple hues |
| VINEYARD | Ullingers Block 4 (Clone 337) planted 2017 | NOSE | Lifted fresh raspberries, violets and allspice |
| SOIL | Very stony, gravel with underlying stone & clay | PALATE | Vibrant, juicy, delicate grape tannins, fruity finish |
| ORGANIC | Sustainably farmed | FOOD MATCH | Tomato & meat based pizzas or light pasta dishes |
| VINTAGE | A close to perfect growing season with a warm & dry spring providing excellent conditions for flowering. One of our hottest Decembers on record, advancing fruit development. A slightly milder January was perfect for steady ripening and led to an early red harvest with fruit in exceptional condition with intense colour, concentration and silky, fine, soft tannins. | | |
| METHOD | Utilising 30% whole bunches with the remaining portion destemmed and laid on top of the bunches, the cap was wet once daily for 7 days to minimise tannin extraction, prior to pressing off skins. The juice then finished fermenting in stainless steel prior to three months maturation on light lees. Following a racking, the wine was bottled unfinned in June 2020. | | |

“Our Cabernet for Pinot drinkers, a light, early-drinking wine made in a traditional nouveau style. Crafted from the exceptional 2020 vintage, unfinned and unfiltered, as fresh and juicy as Cabernet gets.”

JAMES PENTON, WINEMAKER

VOYAGER ESTATE

MARGARET RIVER