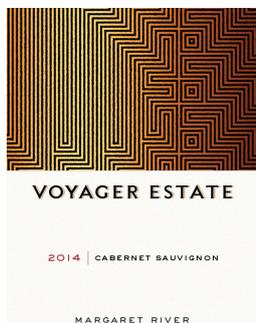


VOYAGER ESTATE

M A R G A R E T R I V E R

2014 CABERNET SAUVIGNON



- Variety:** 90% Cabernet Sauvignon, 6% Merlot, 4% Petit Verdot
- Colour:** Medium dark red
- Nose:** Complex bouquet of dark berry fruits with hints of violets, cocoa and cedar.
- Palate:** A core of vibrant sweet black and red berry fruit with earthy gravelly nuances contributing a nice savoury element to the wine. Hints of cedar and chocolate add further complexity and texture with great length and balance, supported by fine-grained tannins and seamlessly integrated French oak.
- Style:** Hand-harvested parcels of fruit from our very best vineyards produce a wine of great structure, complexity and depth of flavour, yet also displaying the elegance and balance found in all Voyager Estate wines.
- Food Match:** Roasted, pan-seared or slow cooked meats, or crumbly aged cheeses.
- Alc/Vol:** 14.0%
- pH:** 3.46
- Total Acidity:** 6.2 g/L
- Harvest Date:** 25 March to 4 April 2014
- Oak Maturation:** Matured in 50% new and 50% two-year-old tight grain French oak for 18 months
- Bottling Date:** 19 January 2016
- Cellaring Potential:** 20 years

Vintage

Early winter chilling with above average rainfall and full soil moisture provided excellent conditions for complete vine dormancy and an even budburst with steady uniform vine growth. A December mean temperature of 25.8 degrees Celsius and south easterly breezes introduced the summer weather pattern, setting the vines up for the all important ripening period. With only 11.5mm of rain falling over December, January and February, it was one of the best and driest preludes to vintage in Margaret River. Cabernet Sauvignon was harvested during late March and early April in perfect autumn conditions. In summary, the 2014 vintage was warm and dry with cool evenings, enabling the fruit to ripen consistently and retain excellent freshness. Baumés at harvest were generally lower than previous years, and the fruit has retained excellent natural acidity and displayed bright flavours with great varietal expression.

Vineyard

The core Cabernet Sauvignon components for this wine were selectively hand-harvested from two exceptional Estate vineyard blocks, our Estate Old Block planted in 1978 and Block 12 from our North vineyard planted in 1995. These two vineyards display exceptional consistency from season to season, and showcase clear vineyard site expression, producing wines with great intensity and individuality. The wine is blended with a small portion of Merlot and Petit Verdot, the Merlot adding flesh and earthiness to the mid palate whilst the Petit Verdot adds great aromatics with violet nuances.

The Wine

Hand harvested between 25 March and 4 April 2014. Bunches were de-stemmed to retain as many whole berries as possible after which the parcels were fermented separately in open and upright fermenters with regular, gentle pump overs and plunging. Fermentation temperatures were kept below 25°C and lasted 14 days. Following primary fermentation select parcels were left on skins for up to 21 days before being pressed. The wines from each parcel remained separate during 20 months of maturation in tight-grain French oak of which 50% was new. The wines were racked every three months to aid clarification. Following the maturation period the batches were then blended, fined and filtered prior to being bottled in January 2016.

Steve James Manager of Winemaking and Viticulture with Winemaker, Travis Lemm, and Vineyard Manager, Glen Ryan

For more information contact: Voyager Estate Wine Room Telephone: +61 8 9757 6354 Email: wineroom@voyagerestate.com.au

