

VOYAGER ESTATE

MARGARET RIVER

2012 | CABERNET SAUVIGNON MERLOT



VOYAGER ESTATE
MARGARET RIVER

2012 | CABERNET SAUVIGNON
MERLOT

PRODUCT OF AUSTRALIA 750 ML

- Variety:** 91% Cabernet Sauvignon, 6% Merlot, 3% Petit Verdot
- Colour:** Medium dark red
- Nose:** The lifted bouquet displays dark and red berry fruits with hints of dusty oak and cedar
- Palate:** The palate displays sweet dark and red berry fruit with earthy gravelly notes. Hints of graphite and bayleaf add a savoury element to the wine. The wine is rich and complex with great length and balance supported by fine-grained tannins and seamlessly integrated French oak.
- Style:** The palate displays sweet dark and red berry fruit with earthy gravelly notes. Hints of graphite and bayleaf add a savoury element to the wine. The wine is rich and complex with great length and balance supported by fine-grained tannins and seamlessly integrated French oak.
- Food Match:** Aged beef, bone marrow, jus, garden vegetables
- Alc/Vol:** 13.5%
- pH:** 3.49
- Total Acidity:** 6.3 g/l
- Harvest Date:** 21 March to 3 April 2012
- Oak Maturation:** Matured in 50% new and 50% two-year-old fine-grained French oak for 20 months
- Bottling Date:** 19 May 2014
- Cellaring Potential:** Up to 15 years

Vintage

Excellent soil moisture levels from the winter rains assisted the vines with a terrific even spring budburst across all varieties. The growing season was quite tricky at times with mild to warm temperatures and some good rainfall events, however our high standards of vine management and monitoring ensured healthy vines which would achieve an above average fruit-set. With above average mean temperatures for January, February and March respectively, the vines experienced one of the driest and warmest seasons on record. Subsequently we had our earliest start to vintage ever with our first Chardonnay being harvested on 2nd February. Outstanding autumnal ripening conditions with warm, dry days and cool evenings were perfect for the reds producing wines with excellent tannins and concentrated flavours of red and dark fruits. The 2012 vintage will be remembered as one of our warmest summers and earliest vintages with above average yields producing exceptionally clean, pure fruit with great varietal expression.

Vineyard

The core Cabernet Sauvignon components for this wine are sourced from three exceptional vineyard blocks - our 33 year old Estate Old Block, Block 12 from our North vineyards and a component of fruit from an outstanding Wilyabrup vineyard. These three vineyards all display exceptional consistency from season to season and showcase clear vineyard site expression producing wines with great intensity and individuality. The vineyards are all planted on gravelly soil types with an underlying stony-clay base, characterised by excellent drainage properties but allowing a slow release of moisture to the vines during the growing and ripening phases, due to the clay's ability to store moisture. Viticultural management is intensive, with a single minded philosophy of achieving exceptional uniformity through a natural back to basics farming approach combined with the following practices: meticulous hand pruning, shoot thinning, delateralizing of the fruiting zones, yield regulation, green thinning, hand harvesting and fruit sorting.

The Wine

The fruit was hand harvested between 21 March and 3 April, 2012. 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 pumpovers or plunging. Fermentation temperatures were kept below 25°C and lasted 16 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 May 2014.

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: winerroom@voyagerestate.com.au

