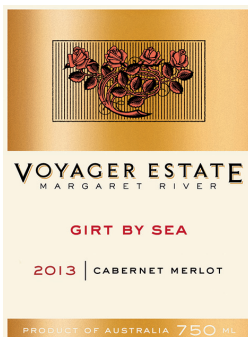


VOYAGER ESTATE

MARGARET RIVER

2013 | GIRT BY SEA CABERNET MERLOT



- Variety:** 56% Cabernet Sauvignon, 33% Merlot, 11% Shiraz
- Colour:** Medium dark red color
- Nose:** Lifted floral berry fruit aromas with hints of spice and vanillin tones that flow through to dusty cedar notes from the fine grained French oak.
- Palate:** A rich, smooth palate with complex layers of red and dark berry fruits. The palate is soft and juicy with hints of vanilla, spice and nougat, supported by fine grained tannins and perfectly integrated French oak.
- Style:** A soft and approachable wine that is reflective of its regional varietal characteristics, displaying fruit purity, structure and balance.
- Food Match:** Angus beef fillet, confit potato, crisp prosciutto, bearnaise sauce
- Alc/Vol:** 14%
- pH:** 3.61
- Total Acidity:** 6.7g/l
- Harvest Date:** 19th March - 8th April, 2013
- Oak Maturation:** Matured in a combination of new, 2 and 3 year seasoned French Oak for 12 months.
- Bottling Date:** 17th October, 2014
- Cellaring Potential:** Made for immediate enjoyment but could be cellared for up to 7 years.

Vintage

Following the driest July ever recorded in the South West, early spring conditions saw excellent budbreak and steady vine growth, as frequent rainfall events ensured good soil moisture prior to flowering. Late November brought thunderstorms and extreme winds to the region which resulted in reduced yields across most varieties - particularly Sauvignon Blanc and Cabernet Sauvignon which were reduced by around 30%. The summer was very warm and dry with some bursts of heat during late December which advanced the development of the fruit. With warm and dry conditions continuing into February, many blocks reached optimal flavour at the same time, resulting in a very compressed harvest period for the whites. Our first harvest of Chardonnay was on the 6th of February which is nearly 10 days earlier than our long term average. Our Cabernet Sauvignon and Merlot fruit was harvested during late March and early April which is quite typical for these varieties. All of the fruit was harvested in pristine condition with great vibrancy and excellent flavour profiles ensuring 2013 will produce another excellent crop of wines.

Vineyard

Voyager Estate Girt by Sea is produced primarily from Cabernet Sauvignon and Merlot grapes sourced from our North Block and Weightmans vineyards. The gentle rolling gravelly hills provide the perfect soils for growing vines with excellent natural balance and moderate yields. All of our vineyards are managed following a sustainable and natural approach to viticulture, with a focus on building a healthy and resilient vineyard through the use of natural products and the encouragement of bio diversity. There is also a component of Wilyabrup Cabernet Sauvignon and Merlot utilised in this blend from two premium selected vineyards. The Estate vineyards are planted to four different clones of Cabernet Sauvignon which contribute slightly different fruit profiles to the final wine. The vines are all meticulously trained to a vertical shoot positioned canopy and are hand pruned, shoot thinned and green thinned prior to harvest.

The Wine

This is the second Cabernet Sauvignon blend in the Voyager Estate portfolio. Approachable in its youth, it presents a soft, rounded mid-palate with a subtle, lightly-structured tannin profile. The warm 2013 vintage resulted in a wine that displays excellent concentration of vibrant, summer berry, plum and cherry fruit with soft, silky tannins. Made to be enjoyed on release, this wine will also develop additional complexity over the short to medium-term.

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

