
THE MODERN CABERNET SAUVIGNON 2020

VARIETY	86% Cabernet Sauvignon, 9% Merlot, 5% Petit Verdot	HARVESTED	5 to 30 March 2020
ALC/VOL	14.5%	OAK	14 months French oak, 3 months concrete
pH	3.55	CELLARING	Up to 15 years
TA	6.0 g/L	COLOUR	Medium dark red
VINEYARD	North Block & W5 Cabernet, W10 Merlot	NOSE	Floral, berries, plum, dark chocolate, spice, cedar
SOIL	High quality gravelly loam soils	PALATE	Intensely fruit-driven, complex, vibrant & generous
ORGANIC	Organically farmed	FOOD MATCH	The classic Sunday roast lamb & all the trimmings
VINTAGE	<p>A close to perfect growing season with a warm and 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.</p>		
	<p>Fruit was harvested and fermented separately in a combination of open, static and concrete vessels, with daily pumpovers. Care was taken to ensure structure was achieved but not too much weight, a challenge in such a powerful season. Following fermentation, wines were pressed to oak for 14 months prior to blending and softening in concrete tanks then bottling in October 2021.</p>		

“The Modern shows what can be done with Cabernet when we allow its inherent freshness to shine. Lovely to drink as a younger wine, but with depth of tannin to age gracefully. Fresh and bright with flair.”

TRAVIS LEMM, WINEMAKER & WINERY MANAGER

VOYAGER ESTATE
MARGARET RIVER