
MJW CABERNET SAUVIGNON 2018

VARIETY	100% Cabernet Sauvignon	HARVESTED	5 to 7 April 2018
ALC/VOL	14.0%	OAK	Fine grained French oak, 18 months, 46% new
pH	3.55	CELLARING	20 + years
TA	6.1 g/L	COLOUR	Dark red
VINEYARD	V9 Old Block, U12 North Block (Houghton clone)	NOSE	Dark berries, cocoa, nori seaweed, earth, gravel
SOIL	Uniform stony, gravelly soils with clay subsoils	PALATE	Elegant, medium-bodied, complex, perfectly balanced
ORGANIC	Organically farmed	FOOD MATCH	Aged roast duck, pickled plum, black garlic

VINTAGE

Excellent budburst was followed by a beautifully warm November; ideal flowering and fruit set conditions. Summer was quite mild and one of our wetter Decembers, with just a few hot days. The warmer March weather saw reds ripen beautifully, and they were harvested under clear, sunny skies with ripe, concentrated flavours and excellent fine-grained silky tannins.

METHOD

Hand-harvested fruit was de-stemmed to retain as many whole berries as possible then fermented separately in open and upright fermenters with regular, gentle pump overs or plunging. Parcels were pressed separately to barrel for maturation over 18 months in fine grained French oak, prior to bottling in December 2019.

“Handcrafted from our original heritage vines and a pure expression of Cabernet from our home in Stevens Valley. The 2018 vintage was exceptional, producing a finely structured and savoury wine bursting with complexity and allure. A wine that will be long lived.”

TRAVIS LEMM, WINEMAKER & WINERY MANAGER

VOYAGER ESTATE

MARGARET RIVER