
CABERNETS

2023

VARIETY	54% Cabernet Sauvignon, 37% Merlot, 4% Petit Verdot, 3% Malbec, 2% Cabernet Franc	MATURATION	9 months, 10% new French oak
ALC/VOL	14.0%	CELLARING	10 years
HARVESTED	29 March to 12 April 2023	COLOUR	Vibrant ruby red
VINEYARDS	A mix of old vines and younger clonal material	NOSE	Perfumed, plum, mulberry, cherry, pepper, clove spice
SOIL	High quality gravel loams	PALATE	Juicy, generous, velvety tannins, spiced oak finish
ORGANIC	Certified organic	FOOD MATCH	Ragu' alla Bolognese or roasted eggplant terrine

VINTAGE

Despite a cool start to spring, flowering and fruit set were even across all varieties. November heralded the beginning of a glorious run of weather. Days were warm but never hot, and temperatures dropped nicely into the evenings, allowing gradual ripening and acid retention in the grapes. Harvest commenced a week later than 'normal' under clear blue skies and finished in mid-April.

METHOD

Fruit parcels were hand harvested and fermented separately in a combination of open and concrete vessels, with gentle daily pump overs to preserve vibrant aromatics. After fermentation, the wines were pressed to French oak barriques for nine months of maturation, with select components also spending time in concrete to enhance purity and vitality. Bottled in July 2024.

“A chorus of certified organic red varieties, yet with a singular voice,
and southern Margaret River Cabernet at its beating heart”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE
MARGARET RIVER

