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# CABERNET SAUVIGNON 2019

VARIETY	95% Cabernet Sauvignon, 5% Merlot	HARVESTED	25 March to 13 April 2019
ALC/VOL	14.0%	OAK	Tight grained French oak, 16 months, 44% new
pH	3.7	CELLARING	Up to 20 years
TA	6.3 g/L	COLOUR	Medium dark red
VINEYARD	Old Block V9, North Block U12, W10	NOSE	Sweet black fruit, savoury graphite, dusty cedar
SOIL	Gravel loam soils with varying levels of clay or stone	PALATE	Vibrant, complex, powdery fine tannin, long length
ORGANIC	Organically farmed	FOOD MATCH	Lamb or slow cooked beef, savoury meaty sauces
VINTAGE	An unusually cool, late season with below average January temperatures contributing to a delayed start to harvest, yet classic autumnal weather was perfect for ripening the reds. Yields were low, a benefit in a cooler, later season, and reds were picked in outstanding condition with developed flavour, good density and fine, ripe tannins.		
METHOD	Hand harvested bunches were destemmed to retain whole berries, fermented as separate parcels in open and upright fermenters with regular, gentle pump-overs or plunging. Fermentation temperatures were kept below 25°C and lasted 15 days prior to pressing to oak. Wines from each parcel remained separate during maturation and were blended prior to bottling in September 2020.		

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“Harvested from our oldest organically farmed blocks, this wine displays the quiet dignity of Voyager Estate coupled with the elegant personality of the cool 2019 vintage. Gravelly, dusty tannins woven around a powerful but harmonious fruit core.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE  
MARGARET RIVER