

VOYAGER ESTATE

M A R G A R E T R I V E R

2008 CABERNET SAUVIGNON MERLOT

Variety:

Colour: Dark ruby red with garnet hues.

Nose: A lovely array of ripe red and dark berry fruit with hints of bay leaf and dark chocolate.

Palate: Ripe, soft dark berry fruit character dominate with hints of bay leaf characteristic Margaret River Cabernet. A wine of great fruit purity, now nicely softening into some secondary character which displays fine, ripe tannins and a savoury, toasty oak influence.

Style: A challenging early spring growing season was followed by a very warm and dry summer. These conditions, combined with mild evening temperatures, meant ripening was steady and resulted in tannin ripeness prior to full flavour development. This enabled the fruit to be harvested at its optimum for the expression of fresh, elegant fruit flavours with fine, chalky tannins and lower potential alcohols. Harvest was completed by the end of the first week of April which was perfect timing, given a 60mm downpour a week later.

Food Match: Medium to long cooked red meats that will highlight the fruit intensity of the wine. As cheese match this would be lovely paired with an aged Manchego.

Alc/Vol:

pH:

Total Acidity:

Harvest Date:

Oak Maturation:

Bottling Date:

Cellaring Potential:

Vintage

Vineyard

The Wine

Steve James

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: winerom@voyagerestate.com.au

