

VOYAGER ESTATE

MARGARET RIVER

2013 OLD BLOCK V9 CABERNET SAUVIGNON



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2013 | CABERNET SAUVIGNON

PRODUCT OF AUSTRALIA 750 ML

- Variety:** 100% Cabernet Sauvignon
- Colour:** Dark red
- Nose:** The wine displays a perfumed bouquet of vibrant summer berries and cherry blossom with hints of spice, earth and cedar.
- Palate:** The palate displays sweet red and dark berry fruit with earthy gravelly notes and subtle hints of bayleaf and tobacco adding a savoury element to the wine. The wine is rich and complex with great length, structure and balance supported by fine ripe tannins and seamlessly integrated French oak.
- Style:** This wine is a pure expression of Cabernet Sauvignon sourced from our Old Block V9, which was planted in 1978. The low yields and warm ripening period afforded by the 2013 vintage has produced a wine with great richness and concentration. This elegant wine reflects a true sense of place.
- Food Match:** Succulent slow-cooked beef cheek and polenta would be ideal. If you don't have 12 hours spare, a crumbly aged Cheddar a baguette will do the trick!
- Alc/Vol:** 14.0%
- pH:** 3.56
- Total Acidity:** 6.4 g/L
- Harvest Date:** 3 April 2013
- Oak Maturation:** Matured in 50% new and 50% two-year-old tight-grained French oak for 18 months
- Bottling Date:** 15 January 2015
- Cellaring Potential:** 20 years

Vintage

Following the driest July ever recorded in the South West, early spring conditions saw excellent budburst and steady vine growth, as frequent rainfall events ensured good soil moisture prior to flowering. Late November brought thunderstorms and extreme winds to the region which resulted in reduced yields across most varieties - particularly Sauvignon Blanc and Cabernet Sauvignon which were reduced by around 30%. The summer was very warm and dry with some bursts of heat during late December which advanced the development of the fruit. With warm and dry conditions continuing into February, many blocks reached optimal flavour at the same time, resulting in a very compressed harvest period for the whites. Our first harvest of Chardonnay was on the 6th of February which is nearly 10 days earlier than our long term average. Our Cabernet Sauvignon and Merlot fruit was harvested during late March and early April which is quite typical for these varieties. All of the fruit was harvested in pristine condition with great vibrancy and excellent flavour profiles ensuring 2013 will produce another excellent crop of wines.

Steve James Manager of Winemaking and Viticulture with Winemaker, Travis Lemm, and Vineyard Manager, Glen Ryan

Vineyard

The Old Block Cabernet Sauvignon was planted in 1978 and was a core component of the original vineyard established on the site. The vines are planted on a very uniform patch of gravel-loam soil with excellent drainage, yet with great water holding capacity, due to the stony, clay sub-soil. A relatively 'traditional' wide row spacing has created quite low vine density of 1587 vines per hectare. The vines are naturally low yielding and consistently produce fruit with great concentration and layers of complexity, underpinned by a silky, superfine tannin structure. This block produces one of the great expressions of southern Margaret River Cabernet Sauvignon, showcasing a distinctive sense of place.

The Wine

The hand picked bunches from a parcel of fruit from the Old Block vineyard were de-stemmed and sorted to retain as many whole berries as possible prior to fermentation in a open fermenters. Gentle plunging occurred up to three times daily during the 12 days of fermentation and maceration on skins lasted a further five days prior to pressing. The wine was then matured for 18 months in tight-grained French oak, of which 50% was new and was racked every three months to aid clarification. Following the maturation period, the wine was fined and filtered prior to being bottled in January 2015.

For more information contact: Voyager Estate Wine Room Telephone: +61 8 9757 6354 Email: winerom@voyagerestate.com.au

