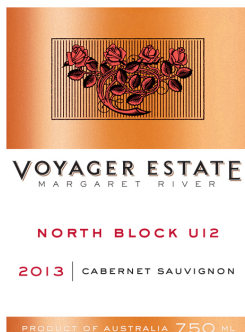


VOYAGER ESTATE

MARGARET RIVER

2013 U12 NORTH BLOCK CABERNET SAUVIGNON



Variety:	100% Cabernet Sauvignon
Colour:	Medium dark red
Nose:	Lifted aromas of dark berry fruits with hints of cedar and spice.
Palate:	The palate displays sweet dark berry fruit with hints of cedar, spice and graphite adding a savoury element to the wine. The wine is rich, dark and complex with excellent structure and balance supported by plush, silky tannins and seamlessly integrated French oak.
Style:	This wine is a pure expression of Cabernet Sauvignon sourced from our exceptional North Block 12 vineyard. The perfect ripening period afforded by the 2013 vintage has produced a wine with great richness and concentration. This elegant wine classically reflects a true sense of place.
Food Match:	Estate lamb rack, courgette, confit garlic potato, tomato lamb jus
Alc/Vol:	14.00%
pH:	3.49
Total Acidity:	6.4 g/L
Harvest Date:	2 April 2013
Oak Maturation:	Matured in 50% new and 50% two-year-old fine-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.

Vineyard

North Block 12 was planted in 1995 to the Houghton clone of Cabernet Sauvignon. The block is five hectares in size and planted to a density of 2,222 vines per hectare. Due to the extensive soil profiling carried out before planting, this vineyard was established on a very consistent and uniform patch of the stony, gravelly loams for which the region is famous. Vine growth is very balanced and the vineyard is meticulously managed for uniformity, yield and ultimately quality. The block is selectively hand-harvested in up to five passes and has consistently produced, from a young age, fruit with great purity, superb tannins and a strong sense of place.

The Wine

The hand-picked bunches from the North Block vineyard were de-stemmed and sorted to retain as many whole berries as possible prior to fermentation in an open fermenter. Plunging three times a day until fermentation was completed. The must was pressed and the wine was then matured for 18 months in tight-grained French oak, of which 50% was new. The wine was racked every three months to aid clarification, and following the maturation period it was fined and filtered prior to being bottled in January 2015.

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

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