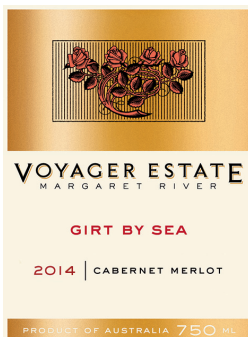


VOYAGER ESTATE

MARGARET RIVER

2014 GIRT BY SEA CABERNET MERLOT



Variety: 60% Cabernet Sauvignon, 40% Merlot

Colour: Medium dark red

Nose: Lifted floral berry fruit aromas with hints of spice and vanillin tones that flow through to dusty cedar notes from the fine-grained French oak.

Palate: A rich, smooth palate with complex layers of red and dark berry fruits. The palate is soft and juicy with hints of vanilla, spice and chocolate, supported by fine-grained tannins and perfectly integrated French oak.

Style: A soft, fruit driven style of wine that is reflective of its regional varietal characteristics, displaying fruit purity, structure and balance.

Food Match: Light enough for cold meats or tartare, yet intense enough for smoky barbequed red meats.

Alc/Vol: 14.0%

pH: 3.56

Total Acidity: 6.0 g/L

Harvest Date: 21 March to 2 April 2014

Oak Maturation: Matured in a combination of new, two- and three-year seasoned French and American oak for 12 months.

Bottling Date: 8 September 2015

Cellaring Potential: Up to 7 years

Vintage

Early winter chilling with above average rainfall and full soil moisture provided excellent conditions for complete vine dormancy and an even bud burst with steady uniform vine growth. A December mean temperature of 25.8°C and south easterly breezes introduced the summer weather pattern, setting the vines up for the all important ripening period. With only 11.5mm of rain falling over December, January and February, it was one of the best and driest preludes to vintage in Margaret River. Harvest commenced early with Baumés generally lower than previous years. The fruit retained excellent natural acidity and displays bright flavours with great varietal expression.

Vineyard

The Girt by Sea Cabernet Merlot is produced primarily from Cabernet Sauvignon and Merlot grapes sourced from our North Block and Weightmans vineyards. The gentle rolling gravelly hills provide the perfect soils for growing vines with excellent natural balance and moderate yields. All of our vineyards are managed following a sustainable and natural approach to viticulture, with a focus on building healthy and resilient vines through the use of natural products and the encouragement of biodiversity. The Estate vineyards are planted to four different clones of Cabernet Sauvignon, which contribute slightly different fruit profiles to the final wine. The vines are all meticulously trained to a vertical shoot positioned canopy and are hand-pruned, shoot thinned and green thinned prior to harvest.

The Wine

The parcels of Cabernet Sauvignon and Merlot were harvested between 21 March and 2 April 2014. Each parcel was de-stemmed but not crushed, to preserve the whole berries, which were then fermented in a combination of open and static fermenters. To maintain aromatics and the slow extraction of tannin and colour, temperatures were maintained below 25°C. Gentle hand plunging and pumpovers were employed up to three times a day throughout the fermentation process, which was completed in 17 days. Following fermentation, the wines were pressed off skins prior to undergoing maturation for 12 months in a combination of new, two- and three-year seasoned French and American oak. Periodic rackings every three months to aid clarification of the wine occurred during this period, before being blended and bottled on 8 September 2015.

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

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