



## 2012 TOM PRICE CABERNET SAUVIGNON

**Variety:** 100% Cabernet Sauvignon

**Colour:** Vibrant dark red

**Nose:** Complex aromas of earthy, berry fruit with hints of dark chocolate and cedar.

**Palate:** The palate displays sweet dark and red berry fruit with earthy gravelly notes and hints of dark chocolate and cedar. The wine is rich and complex with great length and balance, supported by fine-grained layered tannins and seamlessly integrated French oak.

**Style:** The perfect ripening conditions experienced during the 2012 vintage has produced a rich and concentrated wine displaying purity and elegance. This wine is a selection of the very best barrels from our North Block 12 and Old Block V9 which formed part of the original 1978 plantings. Tom Price wines are the pinnacle of our viticulture and winemaking, and this wine displays great purity of fruit, texture, complexity and fine structure. It will develop additional complexity with careful cellaring over the next 20 years.

**Food Match:** The wine's medium-bodied purity and finesse needs to be balanced by perfectly cooked medium-rare beef or lamb, with roasted or char-grilled vegetables.

**Harvest Date:** 27 March to 3 April 2012

**Bottling Date:** 10 May 2014

**Oak Maturation:** 22 months in fine-grained French oak, 50% new, 50% 2-year-old

**Cellaring Potential:** 20 years +

### THE VINTAGE

Excellent soil moisture levels from the winter rains assisted the vines with a terrific even spring budburst across all varieties. The growing season was quite tricky at times with mild to warm temperatures and some good rainfall events, however, our high standards of vine management and monitoring ensured healthy vines which would achieve an above average fruitset. With above average mean temperatures for January, February and March respectively, the vines experienced one of the driest and warmest seasons on record which resulted in one of our earliest start to vintage ever. Outstanding autumnal ripening conditions with warm, dry days and cool evenings were perfect for the reds, producing wines with excellent tannins and concentrated flavours of red and dark fruits. The 2012 vintage will be remembered as one of our warmest summers and earliest vintages with above average yields producing exceptionally clean, pure fruit with great varietal expression.

### THE VINEYARD

The Cabernet Sauvignon fruit for this wine is sourced from two exceptional Estate vineyard blocks - the then - 34 year old Estate Old Block and Block 12 from our North vineyards. Planted to the Houghton clone, the vines are grown on uniform stony/gravelly soils with an underlying stony/clay sub soil. These vineyards both display exceptional consistency from season to season and showcase clear vineyard site expression, producing wines with great intensity and individuality. The wine is a pure expression of Cabernet Sauvignon from these two blocks.

### THE WINE

At Voyager Estate we have always maintained that great wines are made in great vineyards. In reality, however, when considering how rarely wines such as Tom Price are made, it is a combination of several factors that all come together at once, a very exceptional event indeed. It takes phenomenal vintage conditions, excellent vineyard management and careful winemaking to make a wine we deem worthy enough to be considered a Tom Price wine. On these rare occasions, when all the factors do align, we simply give the fruit the lead and act as the caretaker, thus allowing the wine to evolve from its natural origins. A barrel selection from both the Old Block (50%) and North Block (50%) Cabernet Sauvignon hand-picked parcels. The wine was blended after 12 months of maturation in tight grain French oak of which 50% was new. The blend was then returned to oak for a further 10 months maturation before fining, filtration and bottling in May 2014.

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

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