
COASTAL CABERNET SAUVIGNON 2022

VARIETY	86% Cabernet Sauvignon, 11% Merlot, 3% Petit Verdot	OAK	7 months, 10% new French oak
ALC/VOL	14.0%	CELLARING	Up to 10 years
HARVESTED	24 March to 8 April 2022	COLOUR	Medium dark red
VINEYARD	Coastal Estate vineyards in the Stevens Valley	NOSE	Ripe mulberries, cherries, vanilla, dust of nutmeg
SOIL	Gently rolling, gravelly slopes	PALATE	Bright-fruited, fine-boned, milk chocolate tannin
ORGANIC	Certified organic	FOOD MATCH	A great BBQ wine with steak or veggie burgers

VINTAGE

A cool start to the season delayed flowering and slowed early vine growth, but by late December our organic farming practices had the vineyard well placed for another stellar vintage. Healthy canopies kept the grapes cool through summer and preserved the freshness beautifully. Harvest finished up in early April, with the reds showing bright fruit and fine, silky tannins.

METHOD

Fruit was de-stemmed but not crushed preserving whole berries, then fermented in a combination of open, static and concrete vessels at below 27°C to maintain aromatics and slow tannin & colour extraction. Once pressed off skins, wines matured for 7 months in French oak and concrete tanks with final blending in November and bottling in December 2022.

“A bright, juicy, and youthful Cabernet that celebrates our coastal patch of land, and the certified organic vines that call it home.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER