
THE MODERN CABERNET SAUVIGNON 2020

VARIETY	86% Cabernet Sauvignon, 9% Merlot, 5% Petit Verdot	HARVESTED	5 to 30 March 2020
ALC/VOL	14.5%	OAK	14 months French oak, 3 months concrete
pH	3.55	CELLARING	Up to 15 years
TA	6.0 g/L	COLOUR	Medium dark red
VINEYARD	North Block & W5 Cabernet, W10 Merlot	NOSE	Floral, berries, plum, dark chocolate, spice, cedar
SOIL	High quality gravelly loam soils	PALATE	Intensely fruit-driven, complex, vibrant & generous
ORGANIC	Certified organic	FOOD MATCH	The classic Sunday roast lamb & all the trimmings

VINTAGE

A close to perfect growing season with a warm and dry spring providing excellent conditions for flowering. One of our hottest Decembers on record, advancing fruit development. A slightly milder January was perfect for steady ripening and led to an early red harvest with fruit in exceptional condition with intense colour, concentration and silky, fine, soft tannins.

METHOD

Fruit was harvested and fermented separately in a combination of open, static and concrete vessels, with daily pumpovers. Care was taken to ensure structure was achieved but not too much weight, a challenge in such a powerful season. Following fermentation, wines were pressed to oak for 14 months prior to blending and softening in concrete tanks then bottling in October 2021.

“The Modern shows what can be done with Cabernet when we allow its inherent freshness to shine. Lovely to drink as a younger wine, but with depth of tannin to age gracefully. Fresh and bright with flair.”

TIM SHAND, CHIEF WINEMAKER

VOYAGER ESTATE

MARGARET RIVER