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# GIRT BY SEA

# CABERNET MERLOT

# 2017

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VARIETY	62% Cabernet, 35% Merlot, 3% Petit Verdot	HARVESTED	3 to 9 April 2017
ALC/VOL	14.0%	OAK	12 months, new, 2 & 3 year old French oak
pH	3.59	CELLARING	Up to 7 years
TA	5.8 g/L	COLOUR	Medium dark red
VINEYARD	North Block & Weightmans, Cordis 1 Petit Verdot	NOSE	Red and dark berries, spice, bay leaf, dusty cedar
SOIL	Primarily gravelly soil types	PALATE	Smooth, juicy, bright, fresh with fine tannins
ORGANIC	Sustainably farmed	FOOD MATCH	Pasta with meat-based sauces or barbecued steak

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## VINTAGE

A cooler than average growing season commencing with perfect flowering and excellent fruit set. The resulting potentially high yields were crop-thinned pre-veraison. Late summer and autumn were cooler and wetter than average, delaying harvest some three weeks. The milder ripening weather allowed for excellent flavour concentration, fine tannins and well balanced acidity.

## METHOD

Cabernet Sauvignon and Merlot parcels were destemmed but not crushed to preserve whole berries. Fermented in open or static fermenters with gentle hand plunging or pumpovers three times daily. Once pressed off skins, wines were matured in seasoned French oak with periodic racking to aid clarification. A parcel of Petit Verdot was blended to lift the aromatic profile.

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"Cabernet but not as you know it, early-drinking, juicy and elegant, a nod to the strong coastal influence that defines our distinct style."

STEVE JAMES, HEAD OF VITICULTURE & WINEMAKING

VOYAGER ESTATE

MARGARET RIVER