



VASSE FELIX
MARGARET RIVER



PRODUCER PROFILE

Estate owned by: Paul Holmes a Court
Winemaker: Virginia Willcock
Total acreage under vine: 260
Estate founded: 1967
Region: Margaret River
Country: Australia

Vasse Felix Filius Cabernet Sauvignon 2014

WINE DESCRIPTION

'Son of' the Vasse Felix Cabernet Sauvignon. It carries the structure, power and tannins of classic Cabernet in an earlier drinking, more forward style from fruit sourced from each of the Vasse Felix vineyards.

Mild conditions in Margaret River with no extreme weather conditions, allowing for balanced fruit and a slow and steady intake. There was no disease pressure and fruit quality is excellent the only disappointment was yields being down across the Region for all key varieties. This was the outcome of storms in Spring and pressure from an increase in the local population of Silver Eyes (birds) and no Marri Blossom.

The structural elements of fine Margaret River Cabernet are embraced with a hint of the Malbec's dark fruit to make a classic Vasse Felix style Cabernet Sauvignon. All vineyard sections are fermented separately, accentuating the natural beauty of each parcel of fruit. After 12-15 months matured in barrique, the Cabernet was blended with the ideal percentage of Malbec to create a savoury fine wine with medium weight, where big is not considered the best.

TASTING NOTES

Maroon with a purple tint. A classical savoury Cabernet perfume. Vibrant blackcurrant fruit with gravel earth, hints of venison, mushrooms and truffles mingle with a fine sage-like herbal lift. Fragrant spiced oak notes sit beautifully underneath, delivering a touch of classical cedar. PALATE: A light entrance leads to juicy fruit with bright acidity, with flavours of blackcurrant and woody native forest. Shapely as a Cabernet should be, the power starts to build with a fine tannin profile, leaving a lengthy dry, linear finish.

VINEYARD & PRODUCTION INFO

Vineyard name:	selected sites throughout Margaret River
Soil composition:	deep gravel loam soil over clay
Training method:	VSP, BAL
Exposure:	Various
Year vineyard planted:	1998
Harvest time:	March-April 2015
First vintage of this wine:	2014
Average Wine Age:	20

WINEMAKING & AGING

Varietal composition:	86% Cabernet Sauvignon, 14% Malbec
Fermentation container:	Stainless steel tanks
Malolactic fermentation:	Full
Fining agent:	Egg white
Type of aging container:	Barriques
Size of aging container:	225L
Age of aging container:	13% new, 87% 1-5 year old
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	6 months