



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 Premier Cabernet Sauvignon 2015

### WINE DESCRIPTION

This wine expresses the distinct regional profile of Margaret River Cabernet Sauvignon and the site characters it takes from the Vasse Felix vineyards, with a focus on Wilyabrup. It was the first red wine produced in Margaret River and has been made every year since 1972. Cabernet is a robust variety ideally suited to Margaret River's climate and deep, well drained soils.

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.

Cabernet parcels grown in the coastal, northern reaches of Margaret River on ancient, well drained gravel loam soils produce wines of great varietal purity and character.

### TASTING NOTES

Ruby with a brick tint. A complex savoury nose embedded with dried twigs, mushroom, soy, kelp, cowhide, peanut husk and cacao. The savoury fragrance gives way to fruit cake notes, with orange peel, red gum flower and concentrated blackcurrant combining to form an alluring bouquet. The palate has a plump entrance and a fruity core led to building fine, ripe tannins. A line of fresh red-berry tang, reminiscent of dried cranberry and blackcurrant flavours, is followed by notes of dry sweet biscuit, chocolate, iron and spicy oak

### 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:	1967-2008
Harvest time:	March - early April 15
First vintage of this wine:	1972
Average Wine Age:	10 - 51 yo

### WINEMAKING & AGING

Varietal composition:	88% Cabernet Sauvignon, 9% Malbec, 2% Petit Verdot, 1% Merlot
Fermentation container:	Static Fermenter and open fermenter
Malolactic fermentation:	Full
Fining agent:	Egg white
Type of aging container:	Barriques
Size of aging container:	225L
Age of aging container:	44% new, 56% 1-3 year old
Type of oak:	French
Length of aging before bottling:	15 months
Length of bottle aging:	9 months
Prefermentation technique:	100% wild yeast, 98% whole berry and the 2% Petit Verdot underwent Carbonic maceration before whole bunch fermentation
Time on its skins:	14-40 days
Total SO <sub>2</sub> :	112 mg/L

### ANALYTICAL DATA

Alcohol:	14%
pH level:	3.5
Residual sugar:	0.2 g/L
Acidity:	7.1 g/L
Dry extract:	30 g/L