



VASSE FELIX
MARGARET RIVER



PRODUCER PROFILE

Estate owned by: Paul Holmes a Court
Winemaker: Virginia Willcock
Total acreage under vine: 260
Estate founded: 1967
Winery production: 12,600 Bottles
Region: Margaret River
Country: Australia



Vasse Felix Tom Cullity 2013

WINE DESCRIPTION

Vasse Felix, Margaret River's founding wine estate, was established by Dr Thomas Brendan Cullity in 1967. Among his first plantings were Cabernet Sauvignon and Malbec vines, from which he produced the estate's first red wine. The Tom Cullity descends from these original vines and represents the pinnacle of Vasse Felix.

All fruit was grown in Vasse Felix's Home Vineyard.

Fruit parcels were picked in small blocks and fermented with 100% wild yeasts. 52% was static fermented and macerated on skins for more than 20 days. 48% was open fermented and macerated for 10-15 days on skins. The wine was fined with egg whites and racked before minimal filtration to bottle. 100% French oak, 19 months (61% New, 39% 1-4 year old).

TASTING NOTES

Deep maroon with a brick and purple tint. The nose is rather savory to start with meaty mushroom, nori, salty sea breeze, graphite and spicy cedar notes. Opens beautifully with cherry, cassis, orange rind, potpourri and hints of forest floor. The palate is a remarkable, refined, soft, elegant and almost creamy Cabernet style with sublime tannin and mouthfeel. The flavor is full, yet elevated and carries cherry, cassis, hints of cedar and chocolate. It finishes juicy, while fine and dry.

VINEYARD & PRODUCTION INFO

Vineyard name:	selected sites throughout Margaret River
Soil composition:	deep gravel loam soil over clay
Training method:	VSP, Scott Henry
Exposure:	Various
Year vineyard planted:	1967
Harvest time:	Mid Mar - early April 13
First vintage of this wine:	2013
Bottles produced of this wine:	12,600
Average Wine Age:	51

WINEMAKING & AGING

Varietal composition:	76% Cabernet Sauvignon, 20% Malbec, 4% Petit Verdot
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:	61% new, 39% 1-4 year old
Type of oak:	French
Length of aging before bottling:	18 months
Length of bottle aging:	30 months
Total SO ₂ :	101 mg/L

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.5
Residual sugar:	0.6 g/L
Acidity:	6.9 g/L
Dry extract:	29 g/L