



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 Tom Cullity 2017

### 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.

Dry warm spring conditions at the end of 2015 helped establish a healthy fruit set and better yields than the previous two seasons.

All blocks destemmed only without crushing and then allowed to ferment naturally. The Cabernet Sauvignon (making up 78%) was static fermented, gently pumped over through a splash tub and then left on skins for up to 30 days. This was a particularly brilliant year for tannin ripeness and the time on the skins allowed for the wine to become structurally sound and stabilised. The Malbec and Petit Verdot (making up 22%) were open fermented, hand plunged and pressed dry. The small sections were basket pressed to fine French oak and matured for 19 months. The strength of the fruit in this vintage resulted in a greater contribution from new oak compared to previous vintages.

### TASTING NOTES

Appearance Ruby with a purple hue.

Nose a deep perfume of wild berries reveals distinctive savoury characters, woody Margaret River Forest and briny ocean breeze. Intense and powerful with dried rose petal and violet paired with earthy aromas of mushrooms, the spice of fresh cedar, and linseed oil. Hints of peppermint tree leaves are complemented by enticing notes of a canelé pastry and dark chocolate.

Palate incredibly luscious, rich fruit builds into a long, fine, powdery tannin structure. Refreshing floral notes are expressed throughout the palate with lingering blackcurrant and blackberry. Medium bodied, the complexity of ocean and nori influence pairs beautifully with notes of chocolate, leather polish and exotic spices. An elegant, palpable and clean dry finish with earthy power and wild berry custard tart rounding out this complex palate.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Margaret River
Soil composition:	deep gravel loam soil over clay
Year vineyard planted:	1967
Harvest time:	March-April 2016
First vintage of this wine:	2013
Average Wine Age:	53 years
Certified Organizations:	NASSA

### WINEMAKING & AGING

Varietal composition:	78% Cabernet Sauvignon, 20% Malbec, 2% Petit Verdot
Fermentation container:	78% Static Fermentation, 22% Open Fermentation
Malolactic fermentation:	Full
Fining agent:	Egg white
Type of aging container:	Barriques
Age of aging container:	80% new, 20% 1-4 year old
Type of oak:	French
Length of aging before bottling:	19 months
Prefermentation technique:	100% wild yeast, whole berry
Time on its skins:	11-30 days

### ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.52
Residual sugar:	0.37 g/L
Acidity:	6.1 g/L