



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: 200,000 Bottles
Region: Margaret River
Country: Australia

Vasse Felix Filius Cabernet Sauvignon 2020

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.

A remarkably ripe and soft wine. The individual batches were destemmed and fermented as whole berries using only wild yeast residing on the fruit. Cabernet parcels underwent a suitable duration of maceration to extract a fine backbone of structural tannins and blackcurrant laden fruit. Malbec and Petit Verdot were pressed off skins earlier to maintain a soft and luscious mouth feel. The resulting wines were matured in fine French oak for 12 months prior to blending. Limited racking was used to help preserve the delicate wild characters captured in this low intervention approach.

TASTING NOTES

A deep perfume with blackcurrant, blueberry and coffee mocha complexities. Notes of dusty earth and woody perennial herbs mingle with hints of nori, dried forest leaves and wild mushrooms to create an inviting aroma.

A light fragrant entrance with blackcurrant, raspberry and pot pourri builds to earthy complexities and fine dry dusty tannins which serve to frame the fruit. A comfortable, soft, juicy body and tannin profile finishes the wine fresh and long.

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
Bottles produced of this wine:	200,000
Average Wine Age:	20

WINEMAKING & AGING

Varietal composition:	85% Cabernet Sauvignon, 11% Malbec, 4 % Petit Verdot
Fermentation container:	Stainless steel tanks (Rotary and Static)
Malolactic fermentation:	Full
Type of aging container:	Barriques
Size of aging container:	225L
Age of aging container:	10% new, 90% 1-5 year old
Type of oak:	French
Length of aging before bottling:	12 months
Time on its skins:	13 days

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.57
Residual sugar:	0.43 g/L
Acidity:	6.1 g/L