



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 2020

### WINE DESCRIPTION

The signature Cabernet Sauvignon of Vasse Felix. Crafted from Vasse Felix's premier sections of Wilyabrup Cabernet, with the finest gravel loam soils, best clone, aspect and access to the cooling ocean breeze. It was the first red wine produced in Margaret River and has been made every year since 1972. This wine's distinctive style possesses all the hallmarks of the finest Wilyabrup Cabernet.

2017 was a cooler and later vintage than the previous 10 years; a year of elegant, perhaps slightly lighter bodied wines, though ripe in flavour, vibrant and very perfumed. With the cooler weather, canopy management and fruit thinning was imperative to mitigate disease pressures and allow for even, persistent ripening. There was a warm start to March to finish the white harvest, followed by the driest April since 1982, finishing the reds beautifully.

Our Cabernet parcels are grown in Wilyabrup, (the coastal, mid northern part of Margaret River) on ancient, well drained gravel loam soils to produce a wine of great varietal purity and character. These wonderful, often tiny, vineyard sections are individually fermented using indigenous yeasts, with many experiencing maceration periods of up to 32 days. Natural fermentation and extended maceration are coupled with traditional oxidative handling to clearly define the intricate personality of each vineyard site before blending. Portions of Malbec complement and enhance the Cabernet profile while elevated perfumes and alternative fermentation of Petit Verdot bring a bright nuance and long tannin profile.

### TASTING NOTES

An open and vibrant palate with lovely raspberry, blackcurrant, wood spice and sweet tobacco leaf, leads into a rich volume of fine terracotta tannins that are long, allowing the perfume to extend. Fine acid freshness, beautiful fruit succulence and a dark chocolate finish add to this elegant but powerful wine.

### 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 - late April 2017
First vintage of this wine:	1972
Average Wine Age:	10 - 51 yo

### WINEMAKING & AGING

Varietal composition:	85% Cabernet Sauvignon, 13% Malbec, 1% 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:	48% new, 52% 1-3 year old
Type of oak:	French
Length of aging before bottling:	18 months
Prefermentation technique:	100% wild yeast, 98.7% whole berry and 1.3% (Petit Verdot) underwent Carbonic maceration before whole bunch fermentation
Time on its skins:	13 - 31 days

### ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.54
Residual sugar:	0.51 g/L
Acidity:	6.1 g/L