

2001 HEYTESBURY



The brief given when making the Heytesbury, in the words of Vasse Felix and Margaret River's founding vigneron, Dr Tom Cullity - "to make the best possible wine." The wine is a tribute to the hard work and foresight gained from making wine in the Margaret River Region for 35 years at Vasse Felix. This wine is made from the fruit of unirrigated vines planted 35 years ago. The 2001 vintage in Margaret River was an early one and very intense, with grapes ripening quickly across all varieties. The wine is fermented and matured in the highest selection French oak barriques and matured for 18 months. The aim of the style is to respect the powerful fruit flavours and create a wine of great finesse, elegance and balance.

VARIETIES 84% Cabernet Sauvignon

HARVESTED April 2001

OAK 100% French Oak (new and old)
18 months

TA 6.9 g/L **PH** 3.51

RESIDUAL SUGAR 0.38 g/L

ALCOHOL 14.2%

BOTTLED November 2002

CELLARING 10 years plus

TASTING NOTES

APPEARANCE profoundly inky red.

NOSE intense and sophisticated with orange chocolate, dusty cigar box and leather notes.

PALATE vivacious Margaret River flavours of blueberries, blackforest gateau and bitter chocolate.

WINEMAKER COMMENTS

Profoundly inky red in colour. A ripe, rich and powerful wine with firm but supple tannins. The nose is intense and sophisticated with orange chocolate, dusty cigar box and leather notes. The palate has vivacious Margaret River flavours of blueberries, blackforest gateau and bitter chocolate. It is intensely concentrated, harmonious and made for the long haul.

VINTAGE DESCRIPTION