

2003 CABERNET SAUVIGNON



The philosophy behind Vasse Felix Cabernet is to blend from various growers from sub-regions within the Margaret River region to provide differences in terms of tannin structure, fruit profile and overall quality. When these sub-regions are blended we create a true Margaret River 'regional' style, and provide more consistency from year to year. In most years we also blend a small portion of Mount Barker and Frankland River Cabernet Sauvignon to further improve the complexity of the wine, and provide an earthy, minerality to the blend. The small portion of Merlot and Malbec help soften the tannin profile on the palate and give a perfumed floral lift to the nose.

TASTING NOTES

APPEARANCE Deep purple and red hues.

NOSE Classic Cabernet nose, complex and integrated with spice, dried herbs, minerals and ripe blackberry fruits.

PALATE Ripe redcurrant and juicy blackberry fruits. Dark orange chocolates and dried mint flecks.

WINEMAKER COMMENTS

A classic Cabernet nose, complex and integrated with spice, dried herbs, minerals and ripe blackberry fruits offering substantial support. The warm, dry vintage conditions are reflected in the ripe redcurrant and juicy blackberry fruits found on the palate. Dark orange chocolates and dried mint flecks, a signature trait of Willyabrup Cabernet shine through. Ripe grainy and chalking tannins and well integrated French Oak set this wine up for a long illustrious life and will reward those with patience.

VINTAGE DESCRIPTION

A warm dry spring and warm to hot conditions leading up to vintage in a low yielding year led to an extremely early and compressed vintage.

VARIETIES 90% Cabernet, 4% Malbec, 3% Merlot, 3% Shiraz

HARVESTED March / April 2003

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

TA 7.5 g/L **PH** 3.44

RESIDUAL SUGAR 0.64 g/L

ALCOHOL 14.2%

BOTTLED November 2004

CELLARING Cellaring potential is 6 - 8 years.