

# 2007 CABERNET SAUVIGNON

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Intense, yet elegantly structured, Vasse Felix Cabernet Sauvignon is the oldest serving wine of the region. It comes from our best vineyards in the northern part of Margaret River, centred in the Wilyabrup sub-region. Cabernet is a robust variety, ideally suited to Margaret River's climate and deep, well-drained soils. Aromatic, with a unique structure, to us Cabernet Sauvignon is the most noble of red grape varieties.

## TASTING NOTES

**APPEARANCE** Deep maroon colour with a slight purple hue.

**NOSE** A stunningly complex perfume, with a level of integration. Layers of blackberry and blackcurrant fruit mingle seamlessly with hints of dried herbs and candied orange. The fragrant, spicy oak sits beautifully in the background.

**PALATE** Succulent blackberry and cassis fruit flavours provide a ripe density to the palate while the oak spice adds a savoury edge. The structure is fine and firm with a freshness of acidity that makes the mouth water. The rich, dusty dry tannins help create a wine of great power, length and persistence.

## WINEMAKER COMMENTS

Our most characteristic Cabernet parcels come from the northern end of Margaret River, grown mostly on gravel loam soil within 8km of the coast. Individual vineyard sections were fermented in parcels then matured in French Oak barriques before batch selection and final blending. The tannin influence was controlled through traditional oxidative handling, creating a deeply coloured wine with great structure and length. The Cabernet backbone of blackcurrant and herbal nuances with long, dry sinewy tannins is lifted to glorious heights by the Malbec's colour, tannin, acid and flavour.

## VINTAGE DESCRIPTION

A dry, warm spring then summer created a compact and action-packed vintage. Ripening of all varieties occurred up to two weeks earlier than previous years recorded and once the fruit began rolling in it didn't stop. There was no distinguishable break between white and red varieties. Each variety displayed a depth of aroma and density of palate.

**VARIETIES** 88% Cabernet Sauvignon, 7% Malbec, 5% Merlot

**HARVESTED** March 2007

**OAK** 100% French Oak (53.5% new and 46.5% old) 18 months

**TA** 7.2 g/L **PH** 3.43

**RESIDUAL SUGAR** 0.80 g/L

**ALCOHOL** 14.8 %

**BOTTLED** January 2009

**CELLARING** Drinks beautifully now, will reward cellaring over next 8-10 years.