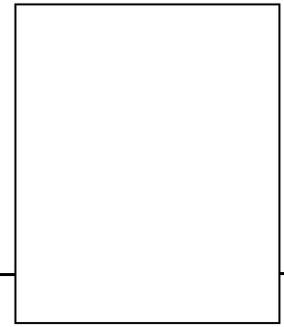


2008 CABERNET SAUVIGNON



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 red with a brick red/maroon hue

NOSE Intensely varietal and savoury with a strong base of blackcurrant fruit and layers of lifted pot pourri, violets, distinct dried sage and bay leaf, topped with spicy, vanillan French Oak.

PALATE A bright, tight, mineral acidity lifts the flavours with a core of sinewy Cabernet tannins that completes with red fruits, cool menthol, violets and chocolate oak followed by a long, chalky, dry finish.

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 variable Spring and hotter than usual Summer was fortunately followed by cooling conditions in early Autumn. Beautiful sunny days, but cool nights allowed for ideal, even physiological ripening.

VARIETIES 92% Cabernet Sauvignon, 8% Malbec

HARVESTED 28 March to 14 April 2008

OAK 18 Months (43% new, 57% 1-4 year old)

TA 7.5 g/L **PH** 3.44

RESIDUAL SUGAR 0.45 g/L

ALCOHOL 14.5 %

BOTTLED November 2009

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