

# 2012 HEYTESBURY

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Classic in style, this barrel selection of the best Cabernet Sauvignon, Malbec and Petit Verdot from the vintage takes Heytesbury to a whole new level. 2012 is another of the nine excellent seasons Margaret River has experienced since 2007. 2012 was not just another exceptional season, but also a year of significant evolution for red winemaking at Vasse Felix, with the adoption of 100% natural yeast fermentation in our top red wines.

## TASTING NOTES

**APPEARANCE** Bright maroon with a purple hue.

**NOSE** Fresh fragrant black, red and blue berries, floral violet notes, cherry pip and pie crust meld with the earthy savoury tones of gravel stones, damp forest and a cedar steam nuance.

**PALATE** Luscious dark berries stolen from the forest explode with a taught but voluptuous sensation. The fruit is sweet and fine but the structure is long and powerful. It has super fine tannins, fresh acid and a significant, delicious and unique memory remaining.

## WINEMAKER COMMENTS

Harvest timing is critical to ensure flavour and tannin ripeness is perfectly balanced. The elegant fruit and savoury elements bring the most sophisticated wines that have a strong sense of place. Only when it is perfect does that parcel make it to Heytesbury. Natural and careful handling in the cellar is required while on skins to ensure preservation of fruit, individual character and perfect extraction of the finest tannins. Drained from fermenter straight to our best French oak it remains here for 18 months before the best barrels are selected for Heytesbury.

## VINTAGE DESCRIPTION

Good finishing winter rains with moderate spring conditions resulted in excellent canopy health. The summer ripening period was warm and dry with some above average heat in late January prompting an early start to harvest. The weather tempered in early February and the fruit ripening slowed to a more typical pattern resulting in a long and steady vintage. Continuous fine weather remained through to 11 April when harvest was complete for these beautiful red parcels.

**VARIETIES** 77% Cabernet Sauvignon, 16% Malbec, 7% Petit Verdot

**HARVESTED** Mar - Apr 2012

**OAK** 100% French oak, 18 months (54% new, 46% 1-4 year old)

**TA** 6.9 g/L **PH** 3.38

**RESIDUAL SUGAR** 0.67 g/L

**ALCOHOL** 14.5%

**BOTTLED** December 2013

**CELLARING** 10+ years