

2013 FILIUS CABERNET MERLOT



This wine comes from the northern part of Margaret River where optimal ripeness is assured. Maturation in French oak barriques provides complexity to this generous, elegant and structured wine. The dry tannin structure of Cabernet Sauvignon is mellowed by the soft generous body of Merlot. A small amount of Malbec accentuates both varieties providing depth of colour, aroma, flavour and structure.

TASTING NOTES

APPEARANCE Deep maroon/red with a red hue.

NOSE Subdued, fine, complex, savoury nose with small red and black berries, cassis, the smell of a summer Aussie forest, hints of Mexican chocolate, cumin and dried herbs with a touch of vanilla.

PALATE A luscious entrance with medium body carrying cassis, red berries, a hint of herb and spiced oak flavours heading to a fresh and fine tannin dry finish. Vanilla dough and cassis flavour remains.

WINEMAKER COMMENTS

The individual batches were crushed separately into stainless steel fermentation vessels. Cabernet parcels underwent a suitable duration of maceration so as to extract a fine backbone of structural tannins and blackcurrant laden fruit. The Merlot parcels underwent cold pre-fermentation maceration and were pressed off skins early to maintain a soft luscious mouth feel. The resulting wine was matured in fine French oak for 12 months, with incorporation of traditional oxidative handling, to soften and round the tannin profile and add further aroma and flavour complexity.

VINTAGE DESCRIPTION

Moderate spring temperatures accompanied by low solar radiation and cool soil conditions contributed to slower vine growth and increased disease pressure. Thankfully, a consistently warm and dry summer ensured clean canopies and another early start to the white harvest. Rapidly cooling weather in March allowed extended ripening time for the reds and more traditional harvest timing through late March into April.

VARIETIES 60% Cabernet Sauvignon, 30% Merlot, 10% Malbec

HARVESTED March - April 2013

OAK 100% French Oak, 12 months (8% new, 92% 1-5 year old)

TA 6.4g/L **PH** 3.45

RESIDUAL SUGAR 0.45g/L

ALCOHOL 14.5%

BOTTLED September 2014

CELLARING Will reward medium term cellaring.