2014 FILIUS CABERNET MERLOT



Matching Food and Wine (UK) Fiona Beckett Delicious, elegant, fragrant

One of my favourite mainstream Aussie producers. My notes read 'Delicious, elegant, fragrant, velvety - why drink Bordeaux?' Why indeed at this price? Pair with roast lamb.

The Canberra Times

Balanced

This blend balances the concentration and structure of dark black fruits with cedary French oak and fine tannins. Rustic, earthy notes entwine with aromatics of pomegranate and cranberry. The bright palate structure shows wonderful herbal notes of sage and oregano, a great match for the tarragon in the salsa.

Wine Companion James Halliday 92 points

There is a complex, savoury background to the berry fruits, bay leaf, black olive and dried herbs all present. Blackcurrant and redcurrant are in the party from the word go, but you have to carefully watch who does what.

M2Woman Greg Sinclair 5 Stars

This is another great Aussie red, but this time from the Northern parts of the Margaret River. The winery was named after a legendary helmsman Thomas Timothà "e Vasse who was lost at sea in 1801 and rumored to have lived among the Australian Aboriginals. The winery, established in the late 1960s by Dr Tom Cullity, was named Vasse Felix, meaning 'lucky/happy' Vasse. The long hot Aussie summer with consistent, almost rhythmic temperature patterns throughout the ripening season has ensured optimum ripeness and delivered a beautifully rounded blend. The touch of merlot delivers a deep maroon colour and with gorgeous complexities provided by maturation in French oak barriques. With elevated bright perfumes of pomegranate, cassis and a cranberry jelly with rustic earthy tones of native Australian forest and red dust. The enticing complexity shows a touch of tomato leaf, cumin and steamed cedar wood. The palette has a lovely vibrant entrance with fresh juicy fruit, bright acidity, fine tight dry tannins and floral and cranberry nuances. A long, direct palate flows, finishing with savoury notes of sage and dried oregano and some raspberry jelly sweetness.

