

2015 TOM CULLITY



Vasse Felix, Margaret River's founding wine estate, was established by Dr Thomas Brendan Cullity in 1967. Among his first plantings were Cabernet Sauvignon and Malbec vines, from which he produced the estate's first red wine. The Tom Cullity descends from these original vines and represents the pinnacle of Vasse Felix.

TASTING NOTES

APPEARANCE Ruby with a brick tint.

NOSE A subdued yet exotic savoury perfume with light red-berry jam notes and traces of sour cherry. Hints of nori, sage and teak add to notes of shortbread, peanut and blood orange.

PALATE A very light but plush palate with plummy notes, a fresh tangy length and fine but strong, powdery tannin finish. The ever so subtle flavours of plum, teak, black tea and a hint of clove round out this intriguing wine.

WINEMAKER COMMENTS

All blocks were destemmed only without crushing and then allowed to ferment naturally. The Petit Verdot, Malbec and larger portion of Cabernet Sauvignon (making up 54%) were open fermented, hand plunged and pressed dry. The remaining 46% of the Cabernet and Malbec were static fermented, gently pumped over through a splash tub and then left on skins for up to 34 days, allowing the wine to stabilise and become structurally sound in such a brilliant year for tannin ripeness. The small sections were basket pressed to fine French oak and matured for only 16 months in this delicate vintage, with minimal racking.

VINTAGE DESCRIPTION

Mild conditions in Margaret River with no extreme weather conditions, allowing for balanced fruit and a slow and steady intake. There was no disease pressure and fruit quality is excellent the only disappointment was yields being down across the Region for all key varieties. This was the outcome of storms in spring and pressure from an increase in the local population of Silver Eyes (birds) and no Marri Blossom.

VARIETIES 78% Cabernet Sauvignon, 20% Malbec, 2% Petit Verdot

HARVESTED

Mid-March to early April 2015

FERMENTATION

100% wild yeast

100% whole berry wild ferment

FERMENTATION VESSEL

54% Open Fermentation

46% Static Fermentation

TIME ON SKINS

14-34 days

PRESSING Basket Press

MATURATION

French Oak Barrique

51% New, 49% 1-3 Year old

16 months

FINING None

BOTTLED October 2016

TA 7.0g/L **PH** 3.51

RESIDUAL SUGAR 0.44g/L

ALCOHOL 14.0%

VEGAN FRIENDLY Yes

CELLARING Now until 2038