

2015 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 Bright deep maroon with purple tinges.

NOSE Lovely varietal aromas of earth and native forest with red berries, dark cherries and blackcurrant, which complement wild mushroom and dark chocolate undertones.

PALATE The palate is light to medium weight, its acidity leading to a juiciness and creamy texture. Flavours of red and dark berries, with a touch of tomato skin and hints of mocha. The finish is elegant, long, savoury and dry. This wine fits all moods for Cabernet consumption.

WINEMAKER COMMENTS

The individual batches were sent to 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

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 51% Cabernet Sauvignon, 43% Merlot, 5% Malbec, 1% Petit Verdot

HARVESTED March 2015

OAK 100% French Oak, 13 months (100% 1-4 year old)

TA 6.9g/L **PH** 3.46

RESIDUAL SUGAR 0.46g/L

ALCOHOL 14%

BOTTLED

CELLARING Medium term cellaring