

2015 FILIUS CABERNET SAUVIGNON



'Son of' the Vasse Felix Cabernet Sauvignon. It carries the structure, power and tannins of classic Cabernet in an earlier drinking, more forward style from fruit sourced from each of the Vasse Felix vineyards.

TASTING NOTES

APPEARANCE Maroon with a purple tint.

NOSE A classical savoury Cabernet perfume. Vibrant blackcurrant fruit with gravel earth, hints of venison, mushrooms and truffles mingle with a fine sage-like herbal lift. Fragrant spiced oak notes sit beautifully underneath, delivering a touch of classical cedar.

PALATE A light entrance leads to juicy fruit with bright acidity, with flavours of blackcurrant and woody native forest. Shapely as a Cabernet should be, the power starts to build with a fine tannin profile, leaving a lengthy dry, linear finish.

WINEMAKER COMMENTS

The structural elements of fine Margaret River Cabernet are embraced with a hint of the Malbec's dark fruit to make a classic Vasse Felix style Cabernet Sauvignon. All vineyard sections are fermented separately, accentuating the natural beauty of each parcel of fruit. After 12 months matured in barrique, the Cabernet was blended with the ideal percentage of Malbec to create a savoury fine wine with medium weight, where big is not considered the best.

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 87% Cabernet Sauvignon, 13% Malbec

HARVESTED March-April 2015

OAK 100% French Oak, 12 months (13% new, 87% 1-5 year old)

TA 6.4g/L **PH** 3.56

RESIDUAL SUGAR 0.4g/L

ALCOHOL 14%

BOTTLED August 2016

CELLARING Drinks beautifully on release, will reward over 5-7 years