

2016 FILIUS CABERNET MERLOT



'Son of' the Vasse Felix Cabernet Sauvignon. This regional blend incorporates more opulent fruit from each of the Vasse Felix Vineyards. Generous portions of Merlot contribute to a succulent wine with approachable tannins.

TASTING NOTES

APPEARANCE Vibrant cherry red hue.

NOSE Displays a delicate fruit lift, with savoury scented vine leaf, a hint of black olives, liquorice and an underlying loamy earth character.

PALATE A very bright and pretty wine on the palate, delivering currant and cherry flavours, while maintaining a perky juiciness that makes for easy drinking and pairs with a range of food. The Cabernet tannins are ever present yet super fine, and supportive of the softer Merlot and Malbec which fill the centre.

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

Moderate spring conditions at the end of 2015 helped establish a healthy fruitset and better yields than the previous two seasons. January temperatures were warm, interrupted by one rainfall event late in the month, great viticulture management, clean, well-trimmed canopies and subsequent warm weather prevented disease risk.

VARIETIES 75% Cabernet Sauvignon, 17% Merlot (7% Malbec, 1% Petit Verdot)

HARVESTED March - April 2016

OAK 100% French Oak (2% new, 98% 1-5 year old) 12 months

TA 6.3g/L **PH** 3.56

RESIDUAL SUGAR 0.36

ALCOHOL 13.5%

BOTTLED July 2017

CELLARING Drinks beautifully upon release but will reward over 5-7 years