

2017 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 Ruby garnet with a purple hue.

NOSE A deep perfume with blackcurrant, blueberry and coffee mocha complexities. Notes of dusty earth and woody perennial herbs mingle with hints of nori, dried forest leaves and wild mushrooms to create an inviting aroma.

PALATE A light fragrant entrance with blackcurrant, raspberry and pot pourri builds to earthy complexities and fine dry dusty tannins which serve to frame the fruit. A comfortable, soft, juicy body and tannin profile finishes the wine fresh and long.

WINEMAKER COMMENTS

A remarkably ripe and soft wine in such a cool vintage. The individual batches were destemmed and fermented as whole berries using only wild yeast residing on the fruit. Cabernet parcels underwent a suitable duration of maceration to extract a fine backbone of structural tannins and blackcurrant laden fruit. Malbec and Petit Verdot were pressed off skins earlier to maintain a soft and luscious mouth feel. The resulting wines were matured in fine French oak for 12 months prior to blending. Limited racking was used to help preserve the delicate wild characters captured in this low intervention approach.

VINTAGE DESCRIPTION

2017 was a cooler and later vintage than the previous 10 years; a year of elegant, perhaps slightly lighter bodied wines, though ripe in flavour, vibrant and very perfumed. Higher than average yields in combination with a cooler season contributed to delayed ripening of the fruit and good acid retention. Some timely warmth and sunshine occurred throughout January, although February temperatures remained moderate with some rainfall. With the cooler weather, canopy management and fruit thinning was imperative to mitigate disease pressures and allow for even, persistent ripening. There was a warm start to March to finish the white harvest, followed by the driest April since 1982, finishing the reds beautifully.

VARIETIES 85% Cabernet Sauvignon, 11% Malbec, 4% Petit Verdot

HARVESTED

Late March - Early May 2017

FERMENTATION

100% wild yeast on skins

FERMENTATION VESSEL

91% Rotary Fermenter

9% Static Fermenter

TIME ON SKINS

13 days

PRESSING

91% Air bag Pressed

9% Basket Pressed

MATURATION

French Oak Barrique

10% new, 90% 1-5 year old

12 months

BOTTLED November 2018

TA 6.1g/L **PH** 3.57

RESIDUAL SUGAR 1.2g/L

ALCOHOL 14.0%

VEGAN Yes

CELLARING Now until 2024