

2017 CLASSIC DRY RED



A classic bright, lightly perfumed and succulent Margaret River Shiraz. Shiraz from this region is characterised by its medium weight, delicious structure with sweetness and power, and fine tannin profile providing great length. This popular, pure-fruit style has been made by Vasse Felix since 1987.

TASTING NOTES

APPEARANCE Bright ruby red.

NOSE An enticing blackberry, raspberry and mulberry lift with beautiful spice notes of pepper and a hint of salami. Fresh and full of life.

PALATE A luscious, soft and delicious entrance is filled with flavours of juicy raspberry pie and a hint of black jelly beans. The satin fruit entrance transitions seamlessly, with the finest soft tannins, to a smooth dry finish with a lingering trace of berry pie.

WINEMAKER COMMENTS

The individual batches were sent as whole berries separately into stainless steel rotating fermentation vessels. In 2017, for the first time, 100% wild yeast was embraced to ferment all of our red batches. Before fermentation kicked off the batches experienced a few days of gentle soak, they were then pressed off when ferment completed. Open top and use of aeration during fermentation helped to promote a clean fruit perfume, soften the tannins and bring vivacity and life to the wine. The wine matured in barriques for 12 months imparting balance, complexity and softness, before being blended with a small amount of Malbec to contribute an additional deep fruit aroma.

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 88% Shiraz, 12% Malbec
HARVESTED

Late March – Late April 2017

PRESSING Destemmed & soaked for 15 hours before squeezing juice out.

FERMENTATION

100% wild yeast

FERMENTATION VESSEL

Roto fermenter

TIME ON SKINS 7-14 days

PRESSING Pneumatic bag press

MATURATION

French oak barrique

100% 3-6 year old,

12 month average

BOTTLED September 2018

TA 6.1g/L **PH** 3.62

RESIDUAL SUGAR 1.1g/L

ALCOHOL 13.5%

VEGAN No

CELLARING Now until 2022