

2018 TOM CULLITY

Vasse Felix, Margaret River's founding wine estate, was established by Dr Thomas Brendan Cullity in 1967. Among his first plantings were Cabernet Sauvignon and Malbec vines, from which he produced the estate's first red wine. The Tom Cullity descends from these original vines and represents the purest expression of our history, place and vintage; the pinnacle of Vasse Felix.



APPEARANCE

A very bright garnet with a purple/black tint.

NOSE

Such an amazing energy with transparency of vineyard environment emanating via savoury hints of native forest, red gravel and ocean spray, leaning to nori and a touch of mushroom. The fruit is vibrant, outstanding even; reminiscent of fresh boysenberries. Turkish Delight and potpourri bring fragrant beauty, while more excitement lies in spice notes of red peppercorn, Bay tree seeds and very subtle liquorice.

PALATE

So elegant and succulent, yet with powerful structure and length. The immense, levitating body feels rich, but light - it's miraculous. The tannins are fine, present, peripheral and incredibly long, with perfume so deep it lingers on and on. Our dream Cabernet Sauvignon vintage for weight, flavour preservation and balance.

WINEMAKER COMMENTS

What a stunning vintage. The vines loved what the season delivered, and our role was help translate their experience to the bottle, via 18 months in our best vessels, with much devotion and care. The small sections of Tom's old blocks were hand-harvested and destemmed only, without crushing, and then fermented with their natural yeast. The Cabernet parcels were static fermented, gently pumped over through a splash tub, and then left on skins for up to 33 days to stabilise and make structurally sound in an exceptional ripening year with quality tannins. The Petit Verdot, Malbec and some Cabernet Sauvignon were open fermented, hand-plunged and pressed dry. All basket pressed only to fine French oak and matured for 18 months.

VINTAGE DESCRIPTION

Heavy winter rainfalls recharged soil moisture levels, ideal for our dry grown vines. A modest spring enabled moderate crop levels, and while the growing season felt cool, it was in fact warmer across daytime average temperatures in the lead up to harvest. There was a "mega blossom" of the Marri trees - the most blossom in living memory - keeping bird pressure to almost zero. Vintage timing was on average, with minor rainfall freshening red vines for the finish. A long, dry, warm Indian summer followed, with no heat spike events. One of, if not the best, Cabernet Sauvignon vintages of the decade, with ultra-fine, perfectly ripe tannins, moderate sugars and good natural acidity. Vibrant colours. Complex and lifted aromas.

VARIETIES

78% Cabernet Sauvignon, 17.5% Malbec, 4.5% Petit Verdot

HARVESTED

23 March - 10 April 2018

PRESSING

Basket Press

FERMENTATION

100% whole berry

100% wild yeast

FERMENTATION VESSEL

69% Static Ferment

31% Open Top Ferment

TIME ON SKINS 11-33 days

MATURATION

French Oak Barrique

59% new, 41% 2-4 year old

18 months

BOTTLED 6 February 2020

TA 6.1g/L **PH** 3.57

MALIC ACID 0.0g/L

RESIDUAL SUGAR 0.69g/L

ALCOHOL 14.5%

VEGAN FRIENDLY Yes

CELLARING Approachable on release at four years of age. 20+ years for elegant and savoury aged Cabernet Sauvignon.