

# 2018 FILIUS CABERNET MERLOT



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

## TASTING NOTES

**APPEARANCE** Ruby with a purple hue.

**NOSE** Bright fruit aromas of blackcurrant and red currant are complemented by notes of dried Provençal herbs with lavender. Also features hints of smoky jamón and mushroom, with notes reminiscent of the Margaret River forest during Summer.

**PALATE** A juicy, light yet fleshy entrance with blackcurrant, red currant, a hint of olive brine and acorn flavours, builds to reveal light, fine and dry finishing tannins.

## WINEMAKER COMMENTS

The individual batches were destemmed and sent as whole berries to stainless steel rotating fermenters. Ferment kicked off after a few days gentle soak, with the batches pressed off once complete. All batches were fermented with 100% wild yeast. Open top and use of aeration during fermentation helped promote a clean fruit perfume, soften the tannins and bring life to the wine. The resulting wines were matured in fine French oak for 12 months prior to blending, with limited racking to help preserve the delicate wild characters captured in this low intervention approach.

## VINTAGE DESCRIPTION

Similar to the previous season, the 2018 vintage experienced cooler than average conditions. Spring and early Summer delivered intermittent cool then moderate weeks before a run of below average temperatures in January and February. Late January rain led to a fear of disease, however a beautiful period of ripening followed with ample sunshine and strong daily sea breezes preserving vibrant fruit flavours and acidity. Our white varieties ripened with ideal sugar levels and high malic acid content for the third year running, resulting in a desire to allow some natural malolactic ferment in our Chardonnays. Meanwhile, the reds ripened slowly and gently through a dry Autumn ensuring fully developed tannins and a slightly riper and fleshier fruit profile to 2017.

## VARIETIES

50% Cabernet Sauvignon, 35% Merlot, 13% Malbec, 2% Petit Verdot

## HARVESTED

March-April 2018

## FERMENTATION

100% wild yeast, on skins

## FERMENTATION VESSEL

Roto fermenter

## PRESSING

Pneumatic bag press

## TIME ON SKINS

7-14 days

## MATURATION

French Oak Barrique

100% 1-5 year old

12 months average

## BOTTLED

July 2019

**TA** 6.2g/L **PH** 3.56

**RESIDUAL SUGAR** 0.78g/L

**ALCOHOL** 14.0%

**VEGAN FRIENDLY** Yes

**CELLARING** Now until 2025