

2019 Filius Cabernet Sauvignon

'Son of' the Vasse Felix Cabernet Sauvignon. It carries the structure, power and tannins of classic Cabernet in an earlier drinking, succulent style from fruit sourced from each of the Vasse Felix vineyards.



APPEARANCE

Light garnet.

NOSE

A savoury nose of miso, wet forest floor, shitake and leather wax opens into light perfumes of mulberry and blackberry juice with a hint of raspberry ice cream.

PALATE

A fresh but velvety palate with medium weight, a creamy core and fine, elegant tannins. Hints of delicate dried cranberry and sunflower seed nuttiness linger on the finish.

WINEMAKER COMMENTS

The individual batches were destemmed and sent as whole berries to stainless steel rotating fermenters for wild fermentation. Cabernet parcels were left on skins for 12-20 days to extract a fine backbone of tannins. Open top and use of aeration during fermentation helped to promote a clean fruit perfume, soften the tannins and bring life to the wine. The resulting wines were matured in fine French oak for 11 months prior to blending, with limited racking to help preserve the delicate wild characters captured in this low intervention approach.

VINTAGE DESCRIPTION

A cool, high-humidity start to vintage meant we benefited greatly from precise canopy management to mitigate disease pressure and optimise sun exposure for the fruit. The success of this program enabled us to harvest ripe, clean fruit with slightly lower alcohol and great natural acidity. Mild conditions allowed for extended ripening, creating beautiful aromatics and fine ripe tannins in our reds. Marri Blossom was non-existent throughout the region in 2019, resulting in the largest netting program ever seen at Vasse Felix to protect the fruit from bird damage. Overall, a labour intensive vintage that resulted in beautiful quality fruit.

VARIETIES

86% Cabernet Sauvignon, 12% Malbec, 2% Petit Verdot

HARVESTED

April 2019

PRESSING

Pneumatic bag press

FERMENTATION

100% wild yeast, 100% whole berry

FERMENTATION VESSEL

Roto fermenter

TIME ON SKINS

16 days average

MATURATION

French Oak Barrique
7% new, 93% 1-5 year old
11 months average

BOTTLED August 2020

TA 6.3g/L **PH** 3.57

RESIDUAL SUGAR 0.33g/L

ALCOHOL 14.5%

VEGAN FRIENDLY Yes

CELLARING

Fresh on release, 10 years to reveal beautiful aged complexities.