

2020 Filius Cabernet Merlot

'Son of' the Vasse Felix Cabernet Sauvignon. A modern, regional blend with the elegance and structure of classic Cabernet in a bright, earlier drinking style. Generous portions of Merlot contribute to a succulent wine with approachable tannins.



APPEARANCE

Bright, pale maroon.

NOSE

An inviting perfume of red berry custard and spring garden aromas. A hint of doughy focaccia with a herb, tomato crust mingles with notes of sea spray, mushroom congee, bay leaf and sweet cinnamon quill to round out this enticing aroma.

PALATE

Dangerously succulent with an impressive backbone of tannins. Lingering complexities of Japanese mushroom custard and wild berry fruit of the forest remain.

WINEMAKER COMMENTS

The individual batches were destemmed and sent as whole berries to stainless steel rotating and static fermenters for wild fermentation. The fruit experienced a few days of gentle soak before the ferment began. 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 wine was pressed off to fine French oak for 12 months maturation prior to blending. Limited racking of the barrels helped to preserve the delicate wild characters captured in this low intervention approach.

VINTAGE DESCRIPTION

2020 was a warm vintage with low yields resulting in good quality. Spring development was early followed by a warm start to summer and continuing into fine sunny, dry conditions. This, combined with lower yields, brought an early start to harvest. Happily, we experienced minimal bird pressure due to the timely arrival of Marri Blossom and there was no disease pressure. Following the completion of white harvest, a rainfall event in late February provided a timely drink for the reds. Bird pressure increased resulting in the netting of our red varieties. The faster ripening period combined with lower yields led to incredible concentration in our red varieties, with substantial tannins and rich fruit flavour.

VARIETIES

70% Cabernet Sauvignon, 25% Merlot, 4% Malbec, 1% Petit Verdot

HARVESTED

March 2020

PRESSING

Pneumatic bag press

FERMENTATION

100% wild yeast, 100% whole berry

FERMENTATION VESSEL

Stainless Steel Static and Roto Fermenter

TIME ON SKINS

12-15 days

MATURATION

French Oak Barrique

100% 1-5 year old

12 months

BOTTLED August 2021

TA 6.1g/L PH 3.57

RESIDUAL SUGAR 0.43g/L

ALCOHOL 14.0%

VEGAN FRIENDLY Yes

CELLARING

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