

2020 Cabernet Sauvignon

The Premier Cabernet Sauvignon of Vasse Felix. This wine's distinctive style possesses all the hallmarks of the finest Margaret River Cabernet; elegance, generosity and ageability. Made every year since 1972, it is Margaret River's archetypal Cabernet Sauvignon.



APPEARANCE

Deep ruby with a purple tinge.

NOSE

Immediately enticing bright forest fruits with deep blackberry. Hints of fresh baked bread crust, tomato and herb focaccia, earthy black truffle, iodine, ocean spray and granite stone that opens up to some cranberry and rose petal.

PALATE

Juicy, intense, and luscious on entry with fast building super fine and powdery tannin. It is soft yet solid, elegantly taut, and super-luscious with concentrated fresh raspberry, vanilla pod and savoury nutmeg on the finish.

WINEMAKER COMMENTS

Cabernet parcels grown in Wilyabrup, (the coastal, mid northern part of Margaret River) on ancient, well drained gravel loam soils produce a wine of great varietal purity and character. These wonderful, often tiny, vineyard sections were individually fermented using indigenous yeasts, with many experiencing maceration periods of up to 30 days. Natural fermentation and extended maceration are coupled with traditional oxidative handling to clearly define the intricate personality of each vineyard site before blending. Malbec remains a valuable component as it always has with our Cabernet Sauvignon. A hint of Petit Verdot brings a bright nuance and an extended long tannin profile with Merlot, our fond friend in Wilyabrup that occasionally makes the grade.

VINTAGE DESCRIPTION

2020 was a stunning vintage that will define 'rare and fine' with low yields and fantastic quality. Spring development was early, followed by a warm start to summer which continued into fine, sunny and dry conditions throughout the season. Combined with low yields, this brought an early start to harvest. No early bird pressure with timely Marri Blossom and no disease pressure were ideal. The birds arrived after a rainfall event late February and we netted the reds, the conditions also cooled slightly extending the season for ideal tannin ripening and fruit flavour preservation.

VARIETIES

85% Cabernet Sauvignon, 13% Malbec, 1% Petit Verdot, 1% Merlot

HARVESTED

28 February - 9 April 2020

PRESSING

62% Basket Press, 38% Air Bag Press

FERMENTATION

100% wild yeast, 100% whole berry

FERMENTATION VESSEL

43% Static Ferment
38% Roto fermenter
19% Open Top Ferment

TIME ON SKINS 13-30 days

MATURATION

French oak barrique
33% new, 67% 1-4 year old,
18 months

BOTTLED February 2022

TA 6.1g/L **PH** 3.54

MALIC ACID 0.24g/L

RESIDUAL SUGAR 0.51g/L

ALCOHOL 14.5%

VEGAN FRIENDLY Yes

CELLARING 20+ years for savoury, elegant aged Cabernet Sauvignon