

2020 Filius Shiraz

A graceful and modern Margaret River Shiraz with lively dark berry fruit, subtle earthiness and a plush, medium-bodied palate. Crafted from fruit sourced from each of the Vasse Felix vineyards, with a focus on our cooler climate, southern Margaret River fruit.



APPEARANCE

Bright maroon with a purple tinge.

NOSE

Elegant, bright, fragrant and fresh, the perfume is a delightful mix of cherry and plum, floral plum blossom, roast beetroot and earthy hints of wet clay.

PALATE

A smooth, polished entrance, with medium weight and fine tannins. An almost sweet cinnamon dryness gives way to lingering notes of satsuma plum and roast beetroot.

WINEMAKER COMMENTS

The individual batches were destemmed and sent as whole berries to stainless steel static and rotating fermenters for wild fermentation. After a few days gentle soak, fermentation kicked off; the use of open top and aeration helping to promote a clean fruit perfume, soften the tannins and bring life to the wine. The resulting wines were matured in older French oak for 13 months prior to blending, with limited racking to help 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 throughout the summer months. 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

100% Shiraz

HARVESTED

Late February - Mid March 2020

PRESSING

Pneumatic bag press

FERMENTATION

100% wild yeast, 100% whole berry

FERMENTATION VESSEL

Stainless Steel Static and Roto Fermenter

TIME ON SKINS

14 days

MATURATION

French Oak Barrique

100% 3-6 year old

13 months average

BOTTLED August 2021

TA 6.0g/L **PH** 3.58

RESIDUAL SUGAR 0.29g/L

ALCOHOL 14.0%

VEGAN FRIENDLY No

CELLARING

Fresh on release, 5 years to reveal beautiful aged complexities.