

2021 TOM CULLITY

Vasse Felix, Margaret River's founding wine estate, was established by Dr Thomas Brendan Cullity in 1967. Among his first plantings were Cabernet Sauvignon and Malbec vines, from which he produced the estate's first red wine. The TOM CULLITY descends from these original vines and represents the purest expression of our history, place and vintage; the pinnacle of Vasse Felix.



APPEARANCE

Ruby garnet with a hint of brick emerging.

NOSE

A tight, layered, and intriguing perfume, revealing hints of boysenberry, blue plum, orange peel and peanut husks. Subtle floral and botanical accents emerge, with lavender, native peppery tree, and potpourri.

PALATE

A soft and plump entrance envelops a fine-boned structure, lifted by a gentle freshness. A beautifully velvety, almost cashew-like texture, the wine is light yet deep, elegant yet powerful, complex yet effortless. The refined finish lingers with hints of white pepper, cedar, and wet stone over a backdrop of boysenberry.

WINEMAKER COMMENTS

November was exceptionally cold and wet, but from December, temperatures rose. A warm yet humid season ripened Tom's plots to tannin perfection, achieving a light yet fully developed profile. The fruit reached ideal ripeness in an unusual window, falling between a low-impact cyclone and cyclone Seroja, which struck the West Australian coastline on 11 April. Fortunately, all Tom's plots were harvested by 10 April in pristine condition. Despite the high humidity in 2021, the season remained beautifully warm, delivering balanced, ripe fruit characters. While higher moisture levels resulted in lighter skin colour, the aroma, texture, and flavour remained unaffected at our Home Vineyard. A healthy wild yeast population fostered harmonious fermentation, enhancing the wine's character. The winemaking approach remained unchanged in philosophy from previous typical ripening years.

VINTAGE DESCRIPTION

A year of peculiar weather where our commitment to sustainable viticulture was vital to the successful growth of quality, balanced fruit. A cool and wet spring prompted the need for an intense leaf plucking program to mitigate disease risk. Luckily, December and January were warm and dry. Canopy management was a priority throughout February and March to combat unusually warm and moist conditions. A rainfall event in early February provided a timely drink for the red varieties, followed by warm weather which was ideal for the Chardonnay ripening. A second rainfall incident in early March was followed by sunny and breezy conditions to dry off the fruit. With judicious canopy management and a crop of naturally resilient grapes, we harvested fantastic quality fruit with little-to-no disease in our vineyards. In this mild but challenging season, the Cabernets enjoyed an extended ripening period allowing soft and fine tannins to develop.

VARIETIES

81% Cabernet Sauvignon, 19% Malbec

HAND HARVESTED

30 March - 9 April 2021

PRESSING

Basket Press

FERMENTATION

100% whole berry

100% wild yeast

FERMENTATION VESSEL

81% Static Ferment

19% Open Top Ferment

TIME ON SKINS 11-28 days

MATURATION

French oak barrique

68% new, 32% 2-4 year old,
16 months

BOTTLED 25 January 2023

TA 6.1g/L PH 3.52

MALIC ACID 0.06g/L

RESIDUAL SUGAR 0.41g/L

ALCOHOL 14.0%

VEGAN FRIENDLY Yes

CELLARING Exquisite at four years of age.
20+ years for elegant and savoury aged
Cabernet Sauvignon.