

2022 Cabernet Sauvignon

The Premier Cabernet Sauvignon of Vasse Felix. Made every year since 1972, each vintage of this historic Cabernet Sauvignon, Margaret River's original, embodies a faithful pursuit of excellence, purity and wine artistry. Vasse Felix Cabernet Sauvignon is an archetypal expression, possessing all the hallmarks of the finest Margaret River Cabernet; elegance, power and ageability.



APPEARANCE

Bright deep Garnet.

NOSE

Concentrated and complex aromas unfold with dark berry coulis and raspberry pip, intertwined with graphite, wet stones, and dry forest floor. Floral notes of everlastings and potpourri emerge, alongside subtle accents of liquorice, star anise, and charcoal. A touch of saddle leather, wax, vanilla, and cedar adds depth to this captivating aroma.

PALATE

A fresh and delicate entry leads to a fleshy core, elevated by buoyant acidity. Medium-bodied with a lovely mouth-filling tension, it unfolds with vibrant complexity—notes of blueberry skin, dark chocolate, and firm tannins build towards a long, dry finish. It's reminiscent of a warm yet assured handshake, exuding confidence.

WINEMAKER COMMENTS

Cabernet parcels grown in Wilyabrup, (the coastal, mid northern part of Margaret River) on ancient, well drained gravel loam soils to produce a wine of great varietal purity and character. These wonderful, often tiny, vineyard sections were individually fermented using indigenous yeasts, with some experiencing maceration periods of up to 34 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 still remains a valuable component as it always has with our Cabernet Sauvignon.

VINTAGE DESCRIPTION

A cool, winter-like spring saw vine growth delayed in development. Rainfall in October was significant. A dry and warm summer, with sustained warmth day and night through December, January and February, possibly influenced by another La Niña season, saw a rapid ripening period for all white varieties, with all vineyards harvested in little over a month. Fruit quality was excellent with surprising delicacy and elegance. A low yielding vintage, primarily due to spring conditions over the past two years. Warm and rapid veraison for reds in early February was ideal and saw the Cabernet's desirable ripe flavours pronounce themselves quickly. Vine health remains fantastic, with fruit quality high and flavours concentrated.

VARIETIES

89% Cabernet Sauvignon, 10% Malbec, 1% Merlot

HARVESTED

16 March - 18 April 2022

PRESSING

81% Basket Press, 19% Air Bag Press

FERMENTATION

100% wild yeast, 100% whole berry

FERMENTATION VESSEL

86% Stainless Steel

14% Alternate Vessels (Open Oak Vat, Concrete Egg, Cocciopesto)

TIME ON SKINS 11-32 days (average 18 days)

MATURATION

225L French oak barrique

34% new, 66% 1-5 year old,

19 months; 18 months in oak, 1 month blended in tank

BOTTLED 28 November 2023

TA 6.4g/L **PH** 3.47

MALIC ACID 0.08g/L

RESIDUAL SUGAR 0.54g/L

ALCOHOL 14.5%

VEGAN FRIENDLY Yes

CELLARING 20+ years for savoury, elegant aged Cabernet Sauvignon