

# 2022 Classic Dry Red

Easy going, light and luscious. This is a soft and sumptuous, medium-bodied Margaret River Shiraz blend with a delicate French oak influence. It is bright, lightly perfumed and succulent, ideal for all occasions.



## APPEARANCE

Bright ruby with a purple tinge.

## NOSE

Light raspberry custard, red cherry skin and plum sauce perfume with a hint of forest floor, savoury mushroom, white pepper and nutmeg.

## PALATE

Soft and light with a crunchy fresh acid line. Plum, raspberry and blueberry flavours linger and meld with savoury layers. A light, smooth, satin tannin feel rounds the long finish with hints of plum jam and spice.

## WINEMAKER COMMENTS

The individual batches were sent whole berry separately into stainless steel Rotating fermentation vessels. 100% wild yeast was allowed to ferment all of our red batches. They take a few days to start giving a gentle soak before fermentation kicks off and then pressed when fermentation complete. Open top and use of aeration during fermentation helps to promote a clean fruit perfume, soften the tannins and bring so much life to the wine. They were then matured in barriques for 12 months before coming out and being blended and bottled capturing the poise, elegance and freshness that Vasse Felix wines are known for.

## 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

100% Shiraz

## HARVESTED

14 March - 8 April

## PRESSING

Pneumatic bag press

## FERMENTATION

100% wild yeast, whole berry, on skins

## FERMENTATION VESSEL

Roto fermenter

## TIME ON SKINS

7-21 days

## MATURATION

French oak barrique

3-6 year old

12 months

## BOTTLED

June 2023

TA 6.7g/L PH 3.47

RESIDUAL SUGAR 0.89g/L

ALCOHOL 14.0%

VEGAN FRIENDLY Yes

CELLARING Now until 2028