

# 2022 Filius Cabernet Merlot

‘Son of’ the Vasse Felix Cabernet Sauvignon. A modern, regional blend with the elegance and structure of classic Cabernet in a bright, earlier drinking style. Generous portions of Merlot contribute to a succulent wine with approachable tannins.



## APPEARANCE

Translucent dark ruby.

## NOSE

Enticing, fresh, lifted floral notes with bright fruit including blackcurrant, raspberry and strawberry. Savoury notes of dried thyme, saltbush and a hint of samphire and hot wet slate in the background.

## PALATE

Deliciously soft and fresh upfront with bright fruit and dusty tannins. The wine has an elegant core with a lingering perfume of fresh raspberry and dried rose petals. Medium palate weight with a dry, powdery finish.

## WINEMAKER COMMENTS

The individual batches were destemmed and sent as whole berries to stainless steel rotating fermenters. Fermentation kicked off after a few days of gentle soaking. Open top and use of aeration during fermentation helped to promote a clean fruit perfume, soften the tannins and bring life to the wine. The resulting wine was then pressed and matured in fine French oak for 11 months prior to blending. Limited racking of the barrels helped to preserve the delicate freshness and wild characters captured in this low intervention approach.

## 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. 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 emerge quickly. Vine health remained fantastic, with fruit quality high and flavours concentrated.

## VARIETIES

54% Cabernet Sauvignon, 42% Merlot, 4% Petit Verdot

## HARVESTED

15 March - 12 April 2022

## PRESSING

Pneumatic bag press

## FERMENTATION

100% wild yeast, 100% whole berry

## FERMENTATION VESSEL

Rotary Fermenter

## TIME ON SKINS

12-15 days

## MATURATION

French Oak Barrique

100% 1-6 year old

11 months

**BOTTLED** October 2023

**TA** 6.1g/L **PH** 3.52

**RESIDUAL SUGAR** 0.42g/L

**ALCOHOL** 14.0%

**VEGAN FRIENDLY** No

## CELLARING

Fresh on release, 10 years to reveal beautiful aged complexities.