

2023 Classic Dry Red

Easy going, light and luscious. This is a soft and sumptuous, medium-bodied Margaret River Shiraz. It is bright, lightly perfumed and refreshing, ideal for all occasions.



APPEARANCE

Bright, deep purple.

NOSE

Enticing fresh fruit aromas of raspberry with a dense raspberry jam perfume, a hint of vanilla and savoury notes of raspberry pip and Emmental cheese.

PALATE

Bright and crisp with fresh raspberry and satsuma plum fruit at its core. A soft yet tangy acid line, leading to a dry and vibrant finish. A beautiful, fruit forward red, perfect to enjoy in its youth.

WINEMAKER COMMENTS

Individual whole berry batches were sent separately into stainless steel rotating fermentation vessels. 100% wild yeast fermentation kicked off after a few days of gentle soaking. The juice was then pressed once fermentation was complete. Open top and use of aeration during fermentation helped to promote a clean fruit perfume, soften the tannins and bring so much life to the wine. Maturation in tank preserved the vibrant mellow fruit before being blended and bottled, producing a wine of poise, elegance and freshness that Vasse Felix wines are known for.

VINTAGE DESCRIPTION

A cool dry spring delayed vine development by 2-3 weeks, allowing time to open canopies which paid off come veraison. December, January and February brought consistent dry and warm conditions which saw vine development catch up nicely. Yields and bunch weights were a highlight, with fruit displaying beautiful balance. Ideal mild conditions allowed Chardonnay to develop bright acidity and sound flavour ripeness. March brought three small rain incidents, the most significant of which occurred post white harvest. Cool evenings and moderate daytime temperatures with afternoon sea breezes were ideal for gentle, consistent tannin ripening in our reds which maintained dense flavour. Low Marri Blossom presence resulted in the largest netting program since 2019, with bird pressure at a high during harvest. Overall, vineyard plots have shown excellent balance with more fruit and canopy, reflecting vine health and minimal heat stress from a milder season.

VARIETIES

100% Shiraz

HARVESTED

20 March - 5 April

PRESSING

Pneumatic bag press

FERMENTATION

100% wild yeast, whole berry

FERMENTATION VESSEL

Roto fermenter

TIME ON SKINS

14 days

MATURATION

Stainless steel tank

8 months

BOTTLED

November 2023

TA 6.2g/L PH 3.53

RESIDUAL SUGAR 0.99g/L

ALCOHOL 14.0%

VEGAN FRIENDLY No

CELLARING Now until 2028