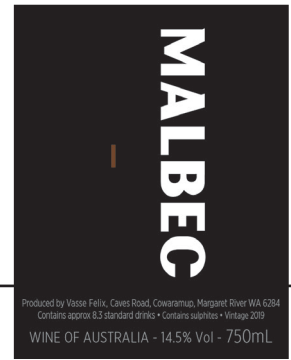


MALBEC I



From our founder's first plantings in 1967, the original Malbec vines have formed an integral part of the signature Vasse Felix Cabernet blend since the first vintage in 1972. Today, these vines remain a key component of our Icon Tom Cullity Cabernet Sauvignon Malbec. This small-batch wine draws on cuttings from the original vines in the Home Vineyard and a small plot in our most northern Margaret River vineyard. Made with whole bunch carbonic maceration, wild fermentation, unfinned and unfiltered, we've bottled off only a few cases of this intriguing wine under the Black Label range.

TASTING NOTES

APPEARANCE Bright deep maroon purple.

NOSE A deep perfume with dark ripe mulberry and anise, accompanied by aromas of pot pourri, violets and lolly raspberry. Uplifting savoury notes of mushroom and hot ocean stones round out the enticing fragrance.

PALATE A beautiful fruit forward, crunchy entrance, which moves seamlessly into an elegant dry, tangy and tannic finish. Vibrant notes of mulberry, cranberry and pomegranate mingle with subtle rhubarb and rose hip tea, to form a lingering perfume throughout the palate.

WINEMAKER COMMENTS

Fruit was carefully tipped into an oak vat as whole bunches. The vat was closed up and filled with CO2 without a berry being touched for 8 days, causing an enzymatic fermentation in the berry. The fruit was then foot-stomped and allowed to start wild yeast fermentation. Following the completion of fermentation, the wine was drained, basket pressed and stored in older French barriques. The wine was carefully racked and bottled after 6 months.

VINTAGE DESCRIPTION

A cool, high-humidity start to vintage meant we benefited greatly from precise canopy management to mitigate disease pressure and optimise sun exposure for the fruit. The success of this program enabled us to harvest ripe, clean fruit with slightly lower alcohol and great natural acidity. Mild conditions allowed for extended ripening, creating beautiful aromatics and fine ripe tannins in our reds. Marri Blossom was non-existent throughout the region in 2019, resulting in the largest netting program ever seen at Vasse Felix to protect the fruit from bird damage. Overall, a labour-intensive vintage that resulted in beautiful quality fruit.

VARIETIES

100% Malbec

HARVESTED

April 2019

FERMENTATION

100% wild yeast

Carbonic maceration for 8 days followed by whole bunch fermentation for 4 days.

FERMENTATION VESSEL

French Oak Vat

TIME ON SKINS

12 days

PRESSING

Basket press

MATURATION

French Oak Barriques

100% 2-4 year old

6 months

BOTTLED October 2019

TA 5.4g/L **PH** 3.74

RESIDUAL SUGAR 0.55g/L

ALCOHOL 14.5%

VEGAN FRIENDLY Yes

CELLARING Now until 2021