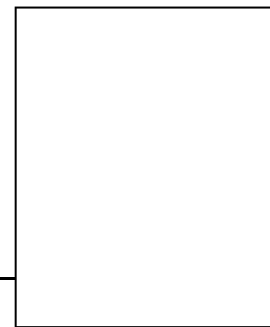


# 2005 CABERNET SAUVIGNON

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Margaret River has always been famous for the Bordeaux varieties of Cabernet, Merlot and Malbec. Cabernet is more robust, with consistently good quality, given the temperate ripening conditions. Merlot and Malbec prefer the cooler, less exposed vineyard sites. The small portion of Merlot and Malbec help soften the tannin profile on the palate and give a perfumed floral lift to the nose. The philosophy behind Vasse Felix Cabernet is to blend from various growers from the Margaret River subregions, providing differences in terms of tannin structure, fruit profile and overall quality. Blending these subregions, we create a true Margaret River 'Regional' style and provide consistency from year to year. A small portion of Mount Barker and Frankland River Cabernet Sauvignon may also be added to further improve the complexity of the wine and provide an earthy, mineral streak to the blend.

**VARIETIES** 86% Cabernet Sauvignon, 6% Merlot, 5% Shiraz, 3% Malbec

**HARVESTED** March / April 2005

**OAK** French and American Oak (new and old) 16 months

**TA** 6.7 g/L **PH** 3.44

**RESIDUAL SUGAR** 0.6 g/L

**ALCOHOL** 14.5%

**BOTTLED** January 2007

**CELLARING** 6-8 years

## TASTING NOTES

**APPEARANCE** Deep maroon with some brick red hues.

**NOSE** Classic aromas of cassis, pretty herbal notes and lifted perfumes immediately reminiscent of roasted coffee.

**PALATE** Silky blackcurrant fruit flavours upfront, carried along the palate by a fresh acid moving into dried herbal flavours and firm, slightly drying tannins.

## WINEMAKER COMMENTS

Deep maroon in colour with some brick red hues. The nose shows classic aromas of cassis, pretty herbal notes and lifted perfumes immediately reminiscent of roasted coffee, with some deep concentrated blackcurrant, fragrant dried oregano and subtle vanilla bean from maturation in toasted oak barriques. The wine is well balanced with silky blackcurrant fruit flavours upfront, carried along the palate by a fresh acid moving into dried herbal flavours and firm, slightly drying tannins. The soft texture of the medium-bodied wine is balanced by the fruit weight on the mid-palate and the long dry finish provided by the elegant tannins. This wine is best consumed within 6-8 years from bottling.

## VINTAGE DESCRIPTION

The 2005 vintage was very distinct with a warm Spring with adequate ground moisture setting the vines up well during the early growing season and a cool, mild summer period in early February, allowing good vigour and vegetative growth without stress. The season also experienced some humidity with several rainfall periods providing plenty of water to the vines.

