

2016 FILIUS CABERNET SAUVIGNON



'Son of' the Vasse Felix Cabernet Sauvignon. It carries the structure, power and tannins of classic Cabernet in an earlier drinking, more forward style from fruit sourced from each of the Vasse Felix vineyards.

TASTING NOTES

APPEARANCE Bright maroon with a red brick edge.

NOSE Deep, savoury Cabernet characters of blackcurrant, dark cherry, damp earth and cedar mingle with a spicy complexity care of the vibrant Malbec portion.

PALATE Luscious and juicy upfront, the dark berry fruit is complemented by savoury elements of beef stock and dried woody herbs. There is a wonderful length of flavour as the palate transitions to a fine, textural and dusty drying finish, in classical Cabernet style.

WINEMAKER COMMENTS

The great structural elements of fine Margaret River Cabernet are embraced with the dark fruit of Malbec to make a very Vasse Felix style. After 12-15 months maturation in barrique where traditional oxidative handling helps to soften and round the tannin profile, the Cabernet is blended with the ideal percentage of Malbec to create a savoury fine wine with medium weight, where big is not considered best.

VINTAGE DESCRIPTION

Moderate spring conditions at the end of 2015 helped establish a healthy fruitset and better yields than the previous two seasons. January temperatures were warm, interrupted by one rainfall event late in the month, great viticulture management, clean, well-trimmed canopies and subsequent warm weather prevented disease risk.

VARIETIES 86% Cabernet Sauvignon, 14% Malbec

HARVESTED March-April 2016

PRESSING Pneumatic bag press

FERMENTATION

24% Wild, 76% BDX

(inoculated)

FERMENTATION VESSEL

Stainless steel fermenter

TIME ON SKINS

Average 10 days

MATURATION

French Oak Barrique

19% New French Oak,

81% 1-5 year old French Oak 12 months

FINING Isinglass

BOTTLED July 2017

TA 6.2g/L **PH** 3.59

RESIDUAL SUGAR 0.39g/L

ALCOHOL 13.5%

VEGAN FRIENDLY No

CELLARING Now until 2023