

2017 CABERNET SAUVIGNON



The signature Cabernet Sauvignon of Vasse Felix. Crafted from Vasse Felix's premier sections of Wilyabrup Cabernet, with the finest gravel loam soils, best clone, aspect and access to the cooling ocean breeze. It was the first red wine produced in Margaret River and has been made every year since 1972. This wine's distinctive style possesses all the hallmarks of the finest Wilyabrup Cabernet.

TASTING NOTES

APPEARANCE Bright, deep garnet.

NOSE A powerful lift of exotic floral, red fruits, ocean and forest. Notes of blackcurrant and red cherry intertwine with Aussie forest floor, cedar, nori, hot granite and lavender.

PALATE An open and vibrant palate with lovely raspberry, blackcurrant, wood spice and sweet tobacco leaf, leads into a rich volume of fine terracotta tannins that are long, allowing the perfume to extend. Fine acid freshness, beautiful fruit succulence and a dark chocolate finish add to this elegant but powerful wine.

WINEMAKER COMMENTS

Our Cabernet parcels are grown in Wilyabrup, (the coastal, mid northern part of Margaret River) on ancient, well drained gravel loam soils to produce a wine of great varietal purity and character. These wonderful, often tiny, vineyard sections are individually fermented using indigenous yeasts, with many experiencing maceration periods of up to 32 days. Natural fermentation and extended maceration are coupled with traditional oxidative handling to clearly define the intricate personality of each vineyard site before blending. Portions of Malbec complement and enhance the Cabernet profile while elevated perfumes and alternative fermentation of Petit Verdot bring a bright nuance and long tannin profile.

VINTAGE DESCRIPTION

2017 was a cooler and later vintage than the previous 10 years; a year of elegant, perhaps slightly lighter bodied wines, though ripe in flavour, vibrant and very perfumed. Higher than average yields in combination with a cooler season contributed to delayed ripening of the fruit and good acid retention. Some timely warmth and sunshine occurred throughout January, although February temperatures remained moderate with some rainfall. With the cooler weather, canopy management and fruit thinning was imperative to mitigate disease pressures and allow for even, persistent ripening. There was a warm start to March to finish the white harvest, followed by the driest April since 1982, finishing the reds beautifully.

VARIETIES

93% Cabernet Sauvignon,
3.5% Malbec, 3.5% Petit Verdot

HARVESTED

Mid March - late April 2017

FERMENTATION

100% wild yeast

100% whole berry fermentation

FERMENTATION VESSEL

66% Static Fermented

18% Open Fermented

16% Roto Fermented

TIME ON SKINS

13 - 31 days

PRESSING

84% Basket Pressed

16% Air Bag Press

MATURATION

French Oak Barrique

48% new, 52% 1-4 year old

18 months

BOTTLED

January 2019

TA 6.1g/L PH 3.52

RESIDUAL SUGAR 0.41g/L

ALCOHOL 14.5%

VEGAN FRIENDLY Yes

CELLARING Now until 2037