

2018 CABERNET SAUVIGNON



The Premier Cabernet Sauvignon of Vasse Felix. This wine's distinctive style possesses all the hallmarks of the finest Margaret River Cabernet; elegance, generosity and ageability. Made every year since 1972, it is Margaret River's archetypal Cabernet Sauvignon.

TASTING NOTES

APPEARANCE Bright and deep ruby.

NOSE A loaded and dense perfume of cassis, licorice and strawberry sorbet is deepened by ocean scents of dried shells and crayfish bisque. Ironstone rock brings earthy notes which give way to dried rose petal and vanilla butter intrigue.

PALATE So intense, tight, lengthy and exciting. A fresh and succulent entry pulls inward with firm, linear tannins driving the flavours long. Fresh raspberry, wood spice, vanilla and peanut complexities linger.

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 40 days. Natural fermentation and extended maceration are coupled with traditional oxidative handling to clearly define the intricate personality of each vineyard site before blending. A higher portion of Petit Verdot (compared to previous vintages) brings a bright nuance and extended tannin profile in this well performing year. While a small portion of Malbec complements and enhances the Cabernet profile.

VINTAGE DESCRIPTION

Similar to the previous season, the 2018 vintage experienced cooler than average conditions. Spring and early Summer delivered intermittent cool then moderate weather before a run of below average temperatures in January and February. Late January rain led to a fear of disease, however a beautiful period of ripening followed with ample sunshine and strong daily sea breezes preserving vibrant fruit flavours and acidity. Our white varieties ripened with ideal sugar levels and high malic acid content for the third year running, resulting in a desire to allow some natural malolactic ferment in our Chardonnays. Meanwhile, the reds ripened slowly and gently through a dry Autumn ensuring fully developed tannins and a slightly riper and fleshier fruit profile than 2017.

VARIETIES

90% Cabernet Sauvignon,
8% Petit Verdot, 2% Malbec

HARVESTED

March - April 2018

FERMENTATION

100% wild yeast
99% whole berry
1% (Petit Verdot) carbonic
maceration & whole berry

FERMENTATION VESSEL

79% Static Ferment
12% Open Top Ferment
9% Roto Ferment

TIME ON SKINS

12-40 days

PRESSING

91% Basket Press
9% Air Bag Press

MATURATION

French Oak Barrique
44% new, 56% 1-4 year old
18 months
2 months in tank before
bottling

BOTTLED

January 2020

TA 6.5g/L PH 3.56

RESIDUAL SUGAR 0.69g/L

ALCOHOL 14.5%

VEGAN FRIENDLY No

CELLARING 12 years (fresh)
12+ years for savoury, elegant
aged Cabernet Sauvignon.