

2019 CLASSIC DRY RED



A classic bright, lightly perfumed and succulent Margaret River Shiraz, characterised by its medium weight and delicious structure. This wine is an easy drinking, delectable style with light red fruit and a fine tannin profile.

TASTING NOTES

APPEARANCE Bright garnet with a purple tinge.

NOSE A powerful fruit perfume of dark plum, strawberry and raspberry. Layers of black forest cake and raspberry liquorice open to a hint of fennel seed and gingernut biscuit.

PALATE Vibrant dark cherry fruit explodes on the palate, accompanied by a lovely tangy freshness which carries this medium bodied wine to a soft dry tannin finish.

WINEMAKER COMMENTS

The individual batches were sent separately, as whole berries, into stainless steel rotating fermentation vessels and fermented with 100% wild yeast. The batches experienced a few days of gentle soak before fermentation began, and were pressed off once complete. Open top fermenters and use of aeration during fermentation helped to promote a clean fruit perfume, soften the tannins and bring vivacity and life to the wine. The wine matured in barriques for 12 months to impart balance, complexity and softness, before being blended with a small amount of Malbec to contribute an additional deep fruit aroma.

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

98% Shiraz, 2% Malbec

HARVESTED

Mid March – Mid April 2019

FERMENTATION

100% wild yeast, on skins

FERMENTATION VESSEL

Roto fermenter

TIME ON SKINS

7-14 days

PRESSING

Pneumatic bag press

MATURATION

French Oak Barrique

3-6 year old

12 months average

BOTTLED August 2020

TA 6.2g/L **PH** 3.51

RESIDUAL SUGAR 0.32g/L

ALCOHOL 14.5%

VEGAN FRIENDLY Yes

CELLARING Best enjoyed on release to 4 years