

2019 FILIUS CABERNET MERLOT



'Son of' the Vasse Felix Cabernet Sauvignon. This regional blend incorporates more opulent fruit from each of the Vasse Felix Vineyards. Generous portions of Merlot contribute to a succulent wine with approachable tannins.

TASTING NOTES

APPEARANCE Bright, pale maroon.

NOSE A subdued and refined savoury perfume with wild strawberry and raspberry pip. Notes of wood wax, wet concrete, dry woody forest and a hint of rhubarb compote linger in the background.

PALATE Light to medium weight palate with a fresh core and delicate tannins building to a clean, dry finish. Hints of raspberry liquorice, stone and wood remain.

WINEMAKER COMMENTS

The individual batches were destemmed and sent as whole berries to stainless steel rotating fermenters for wild fermentation. The fruit experienced a few days of gentle soak before ferment kicked off. Open top and use of aeration during fermentation helped to promote a clean fruit perfume, soften the tannins and bring life to the wine. The resulting wine was pressed off to fine French oak for 11 months maturation prior to blending, limited racking helped to preserve the delicate wild characters captured in this low intervention approach.

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

50% Cabernet Sauvignon, 42% Merlot, 8% Malbec

HARVESTED

April 2019

FERMENTATION

100% wild yeast
100% whole berry

FERMENTATION VESSEL

Roto fermenter

TIME ON SKINS

12-20 days

PRESSING

Pneumatic bag press

MATURATION

French Oak Barrique
100% 1-5 year old
11 months

BOTTLED August 2020

TA 6.1g/L **PH** 3.57

RESIDUAL SUGAR 0.55g/L

ALCOHOL 14.5%

VEGAN FRIENDLY Yes

CELLARING Fresh on release, 10 years to reveal beautiful aged complexities