

2021 Cabernet Sauvignon

The release of the 2021 vintage marks 50 years of Margaret River Cabernet. Made at Vasse Felix every year since 1972, each vintage of this historic Cabernet Sauvignon, Margaret River's original, embodies a faithful pursuit of excellence, purity and wine artistry. Vasse Felix Cabernet Sauvignon is an archetypal expression, possessing all the hallmarks of the finest Margaret River Cabernet; elegance, power and ageability. A timeless original that has graced our table, and yours for five decades.



APPEARANCE

Bright ruby plum with brick red tinges.

NOSE

An incredible multi-layered and complex aroma. Red berry fruits with hints of blackcurrant in the periphery envelop super savoury secondary perfumes of champignons and forest floor. The strong Wilyabrup influence is evident with traces of Peppy Tree, floral violets, subtle orange zest and dried oregano.

PALATE

A refreshing yet powerful palate. The refined and elegant, yet buoyant fruit entry is beautifully balanced by super fine long dry tannins. Complex and finessed.

WINEMAKER COMMENTS

Cabernet parcels grown in Wilyabrup, (the coastal, mid northern part of Margaret River) on ancient, well drained Ironstone gravel soils produce a wine of great varietal purity and character. These wonderful, often tiny, vineyard sections were individually fermented using indigenous yeasts, with many experiencing maceration periods of up to 34 days. Natural fermentation and extended maceration are coupled with traditional oxidative handling to clearly define the intricate personality of each vineyard site before blending. Malbec remains a valuable component as it always has with our Cabernet Sauvignon.

VINTAGE DESCRIPTION

A year of peculiar weather where our commitment to sustainable viticulture was vital to the successful growth of quality, balanced fruit. A cool and wet spring prompted the need for an intense leaf plucking program to mitigate disease risk. Luckily, December and January were warm and dry. Canopy management was a priority throughout February and March to combat unusually warm and moist conditions. A rainfall event in early February provided a timely drink for the red varieties, followed by warm weather which was ideal for the Chardonnay ripening. A second rainfall incident in early March was followed by sunny and breezy conditions to dry off the fruit. With judicious canopy management and a crop of naturally resilient grapes, we harvested fantastic quality fruit with little-to-no disease in our vineyards. In this mild but challenging season, the Cabernets enjoyed an extended ripening period allowing soft and fine tannins to develop.

VARIETIES

86% Cabernet Sauvignon, 14% Malbec

HARVESTED

24 March - 9 April 2021

PRESSING

83% Basket Press, 17% Air Bag Press

FERMENTATION

100% wild yeast, 100% whole berry

FERMENTATION VESSEL

73% Static Ferment

17% Roto fermenter

8% Open Top Ferment with 2% in Concrete Egg

TIME ON SKINS 11-34 days

MATURATION

French oak barrique

37% new, 63% 1-4 year old,

19 months; 17 months in oak, 2 months blended in tank

BOTTLED December 2022

TA 6.3g/L PH 3.45

MALIC ACID 0.08g/L

RESIDUAL SUGAR 0.68g/L

ALCOHOL 14.0%

VEGAN FRIENDLY Yes

CELLARING 20+ years for savoury, elegant aged Cabernet Sauvignon