



VASSE FELIX

MARGARET RIVER



PRODUCER PROFILE

Estate owned by: Paul Holmes a Court
 Winemaker: Virginia Willcock
 Total acreage under vine: 260
 Estate founded: 1967
 Region: Margaret River
 Country: Australia

Vasse Felix Filius Cabernet Sauvignon 2015

WINE DESCRIPTION

'Son of' the Vasse Felix Cabernet Sauvignon. It carries the structure, power and tannins of classic Cabernet in an earlier drinking, more forward style from fruit sourced from each of the Vasse Felix vineyards.

ABOUT THE VINEYARD

Mild conditions in Margaret River with no extreme weather conditions, allowing for balanced fruit and a slow and steady intake. There was no disease pressure and fruit quality is excellent the only disappointment was yields being down across the Region for all key varieties. This was the outcome of storms in Spring and pressure from an increase in the local population of Silver Eyes (birds) and no Marri Blossom.

WINE PRODUCTION

The structural elements of fine Margaret River Cabernet are embraced with a hint of the Malbec's dark fruit to make a classic Vasse Felix style Cabernet Sauvignon. All vineyard sections are fermented separately, accentuating the natural beauty of each parcel of fruit. After 12-15 months matured in barrique, the Cabernet was blended with the ideal percentage of Malbec to create a savoury fine wine with medium weight, where big is not considered the best.

TASTING NOTES

Maroon with a purple tint. A classical savoury Cabernet perfume. Vibrant blackcurrant fruit with gravel earth, hints of venison, mushrooms and truffles mingle with a fine sage-like herbal lift. Fragrant spiced oak notes sit beautifully underneath, delivering a touch of classical cedar. PALATE: A light entrance leads to juicy fruit with bright acidity, with flavours of blackcurrant and woody native forest. Shapely as a Cabernet should be, the power starts to build with a fine tannin profile, leaving a lengthy dry, linear finish.

VINEYARD & PRODUCTION INFO

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| Vineyard name: | selected sites throughout Margaret River |
| Soil composition: | deep gravel loam soil over clay |
| Training method: | VSP, BAL |
| Exposure: | Various |
| Year vineyard planted: | 1998 |
| Average Vine Age: | 20 |
| Harvest time: | March-April 2015 |
| First vintage of this wine: | 2014 |

WINEMAKING & AGING

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| Varietal composition: | 86% Cabernet Sauvignon, 14% Malbec |
| Fermentation container: | Stainless steel tanks |
| Malolactic fermentation: | Full |
| Fining agent: | Egg white |
| Type of aging container: | Barriques |
| Size of aging container: | 225L |
| Age of aging container: | 13% new, 87% 1-5 year old |
| Type of oak: | French |
| Length of aging before bottling: | 12 months |
| Length of bottle aging: | 6 months |

ANALYTICAL DATA

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|-----------------|------------|
| Alcohol: | 14.0 % |
| pH level: | 3.6 |
| Residual sugar: | 0.4 g/L |
| Acidity: | 6.4 g/L |
| Dry extract: | 32.0 g/L |
| Total SO2: | 135.0 mg/L |



