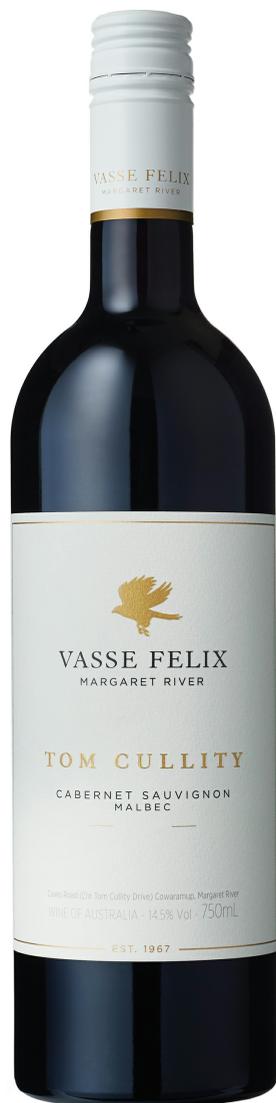




# VASSE FELIX

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 Tom Cullity 2014

### WINE DESCRIPTION

Vasse Felix, Margaret River's founding wine estate, was established by Dr Thomas Brendan Cullity in 1967. Among his first plantings were Cabernet Sauvignon and Malbec vines, from which he produced the estate's first red wine. The Tom Cullity descends from these original vines and represents the pinnacle of Vasse Felix.

### ABOUT THE VINEYARD

Another text-book vintage in Margaret River with consistent, almost rhythmic temperature patterns throughout the ripening season, resulting in excellent balance and physiological ripeness of fruit. Reasonable yields were obtained despite a handful of blocks being exposed to heavy storms in spring reducing their cropping potential, but overall quality is excellent.

### WINE PRODUCTION

All fruit was grown in Vasse Felix's Home Vineyard. Fruit parcels were picked in small blocks and fermented with 100% wild yeasts. 76% was static fermented and 24% was open fermented. The small sections were basketpressed to fine French oak and matured for 18 months with minimal racking. 100% French oak, (62% New, 38% 1-4 year old).

### TASTING NOTES

The palate is vibrant with mouth-watering cranberry freshness and while light, is juicy, precise and balanced with remarkable fine grained tannins. Long cassis and cherry pip flavoured tannins create a dry and fine finish. A significant Cabernet of uniquely delicate proportions.

### VINEYARD & PRODUCTION INFO

Vineyard name:	selected sites throughout Margaret River
Soil composition:	deep gravel loam soil over clay
Training method:	VSP, Scott Henry
Exposure:	Various
Year vineyard planted:	1967
Average Vine Age:	51
Harvest time:	Mid Mar - early April 13
First vintage of this wine:	2013
Bottles produced of this wine:	12,600

### WINEMAKING & AGING

Varietal composition:	80% Cabernet Sauvignon, 16% Malbec, 4% Petit Verdot
Fermentation container:	Static Fermenter and Open Fermenter
Malolactic fermentation:	Full
Fining agent:	Egg white
Type of aging container:	Barriques
Size of aging container:	225L
Age of aging container:	61% new, 39% 1-4 year old
Type of oak:	French
Length of aging before bottling:	18 months
Length of bottle aging:	30 months