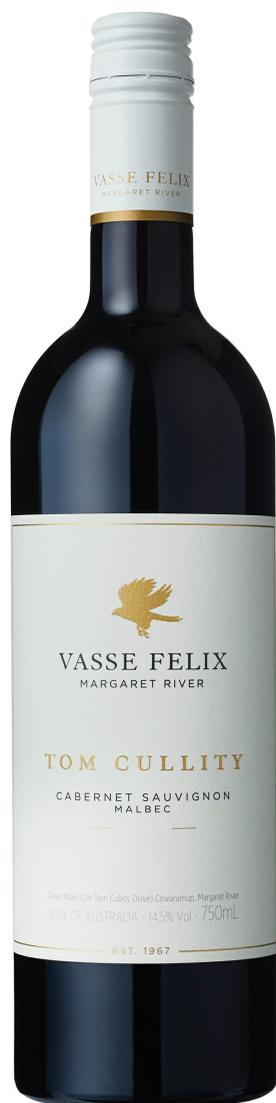




VASSE FELIX

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 2015

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

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

All blocks were destemmed only without crushing and then allowed to ferment naturally. The Petit Verdot, Malbec and larger portion of Cabernet Sauvignon (making up 54%) were open fermented, hand plunged and pressed dry. The remaining 46% of the Cabernet and Malbec were static fermented, gently pumped over through a splash tub and then left on skins for up to 34 days, allowing the wine to stabilise and become structurally sound in such a brilliant year for tannin ripeness. The small sections were basket pressed to fine French oak and matured for only 16 months in this delicate vintage, with minimal racking.

TASTING NOTES

APPEARANCE Ruby with a brick tint.

NOSE A subdued yet exotic savoury perfume with light red-berry jam notes and traces of sour cherry. Hints of nori, sage and teak add to notes of shortbread, peanut and blood orange.

PALATE A very light but plush palate with plummy notes, a fresh tangy length and fine but strong, powdery tannin finish. The ever so subtle flavours of plum, black tea and a hint of clove round out this intriguing wine.

VINEYARD & PRODUCTION INFO

Vineyard name:	selected sites throughout Margaret River
Soil composition:	deep gravel loam soil over clay
Exposure:	Various
Year vineyard planted:	1967
Average Vine Age:	52
First vintage of this wine:	2013
Certifying organizations:	NASSA

WINEMAKING & AGING

Varietal composition:	78% Cabernet Sauvignon, 20% Malbec, 2% Petit Verdot
Prefermentation technique:	100% wild yeast, whole berry wild ferment
Fermentation container:	Static Fermentation and Open Fermentation
Malolactic fermentation:	Full
Fining agent:	Egg white
Type of aging container:	Barriques
Age of aging container:	51% new, 49% 1-3 year old
Type of oak:	French
Length of aging before bottling:	16 months

ANALYTICAL DATA

Alcohol:	14.0 %
pH level:	3.5
Residual sugar:	0.4 g/L
Acidity:	7.0 g/L



