

CABERNET SAUVIGNON

Vintage: 1993

Production: 2800 Cases

Grape Varieties: 91% Cabernet Sauvignon
5% Shiraz
4% Malbec

Comments: The fruit sourced to make this wine has been selected from vines established in 1967, the oldest vines in the Margaret River region. The reputation of Vasse Felix Cabernet Sauvignon has been founded to a large degree on elegant understated bordeaux style blends.

Only the finest parcels of fruit are selected for the Vasse Felix Cabernet Sauvignon and new french oak plays a major part in the finesse of the wine. In 1993 we commenced with barrel fermentation of a portion of the blend adding a rich, sweet integrated oak component, and allowing malo-lactic fermentation to occur in the barrel, giving the wine length. The grapes were also left to ripen later than in previous vintages.

Tasting: A series of excellent vintages in the 1990's has enabled our Cabernet Sauvignon to win a string of gold medals in recent wine shows both in Australia and internationally. 1993 was a significantly cooler vintage than the previous 3 seasons, as a result the wine has generous bouquet of mints and chocolates with hallmarks of a high quality Cabernet - the dusty, leafy, wheatmeal aromas. The new barrel fermentation has added further complexity. Richly coloured the palate is full and delivers superb silky fruit with notable texture on the palate, ripe fruit, ripe tannins with soft acid.

Cellaring: Very drinkable now but if you can wait even better in 4 to 10 years time.

