

1994
Cabernet Sauvignon

REGION

Western Australia

GRAPE VARIETIES

86% Cabernet Sauvignon

10% Shiraz

4% Malbec

INTRODUCTION

The ripe grapes sourced to make this wine have been selected from some of 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 a generous investment in new French oak plays a major part in the finesse of the wine. This wine was made partly with barrel fermentation after being vinified in a rotary fermenter. This portion of the blend adds a rich, sweet integrated oak component and allows malolactic to occur in the barrel giving the wine a long finish.

WINEMAKERS COMMENTS

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. This particular wine won a silver medal at the 1995 Melbourne Wine Show and placed in the top ten Cabernet's from 170 entries. 1994 was a very dry and warm vintage allowing us to ripen the grapes fully. This 'more-ish' wine exhibits oodles of dark fruits, chocolates and mints on the nose, delivering powerful vibrant flavours of mulberries and chocolaty new French oak, finishing with a long warm and silky mouth feel.

Eminently drinkable, however it will richly reward those with patience.

TECHNICAL DATA

Winemaker	Clive Otto
pH	3.53
Residual Sugar	0.1
Wood	French Oak – 18 months
Total Acid	6.1g/l