



1995 *Cabernet Sauvignon*

REGION
Western Australia

GRAPE VARIETIES
87% Cabernet Sauvignon
4% Cabernet Franc
6% Shiraz
3% Malbec

INTRODUCTION

The 1995 Cabernet Sauvignon was awarded the Decanter Award for "Outstanding quality, a virtually perfect example." Another blockbuster Cabernet from the Vasse Felix stable. The grapes sourced to make this wine are from the oldest vines in the Margaret River region, nearing 30 years in age. 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 partly made with barrel fermentation after being vinified in a rotary fermenter. This portion of the blend adds a rich, sweet integrated oak component and allowing malolactic to occur in the barrel gives the wine a long, rounded finish.

WINEMAKERS COMMENTS

A series of excellent vintages in the 1990's has enabled our Cabernet Sauvignon to be highly acclaimed at tastings and wine shows. This particular wine won a silver medal at the 1996 Melbourne Wine Show (its only showing to date) and placed in the top eight Cabernet's from 165 entries. The 1995 vintage was a drought year and again allowed us to ripen the grapes fully. Gloriously deep and velvety in the glass, this wine exudes delicious chocolates, fruits of the forest and vanilla pod aromas. The palate is rich with ripe decadent briary fruit and sweet oak. The tannins are mature, giving the wine a persistent, lengthy finish.

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

TECHNICAL DATA

Winemakers	Clive Otto & Will Shields
Harvested	March 1995
Wood	French Oak – 18 months
Bottled	November 1996
Alcohol	14.1%
Total Acid	7.4g/l
ph	3.47
Residual Sugar	0.3g/l