



VASSE FELIX

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2005 SHIRAZ

winemakers	David Dowden & Virginia Willcock	alcohol	15.0 %
harvested	March/April 2005	total acid	6.5 g/L
wood	New & old French & American oak – 16 months	ph	3.39
bottled	December 2006	residual sugar	0.5 g/L

REGION

Margaret River

GRAPE VARIETIES

Shiraz

INTRODUCTION

The 2005 vintage was very distinct with a warm Spring with adequate ground moisture setting the vines up well during the early growing season and a cool, mild summer period in early February, allowing good vigour and vegetative growth without stress. The season also experienced some humidity with several rainfall periods providing plenty of water to the vines.

The early ripening varieties such as Shiraz and Merlot performed beautifully under these conditions, obtaining full ripeness and rich flavour development.

WINEMAKERS COMMENTS

Fruit was harvested at optimum ripeness, with parcels fermented separately and assessed individually to achieve correct tannin and colour extraction. Small batch fermentation and hand plunging resulted in greater finesse and balance, before the wine was pressed off a small basket press for gentle extraction and integration of tannins. Other parcels were fermented in rotary vinomatics and pressed off using a pneumatic membrane press. The wines were allocated between new and old French and American oak for secondary (MLF) fermentation. The wines were matured in barrel for 16 months prior to being blended, fined and filtered.

The 2005 Vasse Felix Shiraz is a deep, dark ruby with black tinges.

The wine has a lifted, clean nose showing intense tinned black cherries and fragrant oak perfumes of cinnamon, vanilla and some subtle charry notes. As the wine is allowed to breath, delicate nuances of lavender and juniper berries appear with hints of licorice and dark chocolate adding further complexity.

A rich, juicy palate shows concentrated blackberry tart flavours with some charry notes from the oak used during maturation. The berry fruit flavours carry through the mid-palate with complexity increased by the presence of firm, yet rounded tannins and spicy savoury flavours supporting a crisp, clean acidity.

A wine which will continue to develop further complexity after several years cellaring.