



VASSE FELIX

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2007 VASSE FELIX SHIRAZ

winemakers	Virginia Willcock	alcohol	14.9 %
harvested	8 th -22 nd March 2007	total acid	6.3 g/L
wood	New American, French and Hungarian oak, and old oak - 18 months	ph	3.52
bottled	December 2008	residual sugar	0.59 g/L

REGION

100% Margaret River

GRAPE VARIETIES

88.5% Shiraz

11.5% Malbec

INTRODUCTION

The oldest Shiraz vines on the Vasse Felix estate property are the oldest Shiraz vines in the Margaret River district, while several slightly younger blocks provide an understated finesse and elegance that is so often lost in the rush to create a Shiraz reminiscent of those from the South Australia. This is Margaret River Shiraz at its best and we at Vasse Felix are extremely proud of what has been created.

WINEMAKERS COMMENTS

2007 was a warm, compact and action packed vintage for Margaret River. Ripening of all varieties occurred up to two weeks earlier than previous years, and once the fruit started rolling in, it didn't stop. There was no distinguishable break between white and red varieties and a masterful juggling act was required to harvest fruit at the perfect time and have the fermentation space to accommodate it. With thorough planning and hard work the 2007 Vasse Felix team managed a level of quality as close to perfection as vintage allows.

In 2007 each red variety reached full physiological ripeness and displayed a depth of aroma and a density of palate seen only in the best Margaret River vintages. As a result, the 2007 Shiraz displays a harmony of rich fruit and elegant spice that sets it apart from its peers.

All batches of the 2007 Shiraz were vinified and matured separately, following 18 months maturation in a mixture of new American, French and Hungarian oak barriques. Each batch underwent a rigorous appraisal process to identify the best barrels within the best batches. Every permutation and combination of these great components is trialed and tasted. The blending and tasting regime is exhaustive and extensive to say the least. After many long yet enjoyable hours on the tasting bench this is what has been created. Enjoy!

TASTING NOTES

The 2007 Shiraz is a deep mulberry/black with a purple hue. The aroma opens up to a ripe, heady mix of blackberry and raspberry jam with hints of floral high notes and a fennel and black pepper spice. The oak sits deep and brooding in the background and gives off mesmerizing scents of burnt chocolate, sweet incense smoke and sandalwood.

The palate is full and round with a lovely blackberry and raspberry fruit sweetness. Tannins are present but not obvious, and are fine, soft and mouth coating. The mid palate is fresh and succulent with a bright acid structure that brings to life vibrant cranberry and dark cherry flavours that hold and linger right through the finish. The wine finishes soft and long and full of plum sauce, dark cherries, dark chocolate and coffee oak flavours. This wine is rich and decadent, yet surprisingly fresh, and will provide the greatest pleasure to lovers of young wine over the next 2-3 years but will also improve with cellaring for up to 8-10 years. Take the time to decant this wine as the slight oxygenation will open and lift this wine to new heights.