



VASSE FELIX

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2008 VASSE FELIX SHIRAZ

winemakers	Virginia Willcock	alcohol	14.3 %
harvested	22 nd -March- 9th April 2008	total acid	7.71 g/L
wood	30% New French, American and Hungarian oak and 70% old oak - 18 months	ph	3.44
bottled	February 2010	residual sugar	0.38 g/L

REGION

100% Margaret River

GRAPE VARIETIES

87.6% Shiraz

9.1% Malbec

3.3% Viognier

INTRODUCTION

The oldest Shiraz vines on the estate property are the oldest Shiraz vines in the Margaret River district and provide an understated finesse and elegance that is so often lost in the rush to create a Shiraz reminiscent of those from 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

All batches of the 2008 Shiraz were vinified and matured separately. The fruit was harvested and crushed to a stainless steel fermentation vessel, allowing for careful cap management and aeration, a process vital in achieving the true potential of Margaret River Shiraz. Fermentation, maceration and aeration are combined in such a way as to ensure the gentlest extraction of colour and tannins and the truest expression of fruit. A small amount of Viognier juice was fermented with the Shiraz while still on skins to increase perfume and develop succulence on the palate. Following 18 months maturation in a mixture of new and old French, American and Hungarian oak barriques, each batch underwent a rigorous appraisal process to identify the best barrels within the best batches. A small, exceptional parcel of Malbec was also incorporated into the blend to add colour, pristine red and black berry fruit, wonderful exotic spices and structural complexity.

TASTING NOTES

The 2008 Shiraz is a deep plum red with a crimson hue.

The aroma has an array of intricate fragrances lifting from the glass with each swirl. Initially the nose is rich with plum, dried fig fruit, strong coffee bean, clove and smoky French oak. With time the fruit turns to bright cherry with light herbal notes and the oak evolves to vanilla and toffee. Wafting through all these layers is an ethereal perfume that, in one instance, is sweet with musk and vanilla nuances and then, in another, is spicy and floral with peppercorn and violet characters.

The wine is medium bodied with upfront plum and raspberry fruit. This lovely juicy fruit is supported by some dry yet elegant tannins that are just grainy enough to add texture and structural complexity to the mid palate. A bright, almost steely acidity bursts to life in the mid palate and drives long and fresh right through to the finish carrying with it an assortment of fruity and spicy flavours. The palate finishes long, dry and full of toasted cloves and dark chocolate.

This wine is rich and approachable yet fresh and elegant and will provide the greatest pleasure to lovers of young wine over the next 2-3 years but will also improve with cellaring over the next 10 years. Take the time to decant this wine as the slight oxygenation will open and lift the wine to new heights.