

2009 CABERNET SAUVIGNON



Intense, yet elegantly structured, Vasse Felix Cabernet Sauvignon is the oldest serving wine of the region. It comes from our best vineyards in the northern part of Margaret River, centred in the Wilyabrup sub-region. Cabernet is a robust variety, ideally suited to Margaret River's climate and deep, well-drained soils. Aromatic, with a unique structure, to us Cabernet Sauvignon is the most noble of red grape varieties.

TASTING NOTES

APPEARANCE Deep red with a crimson hue.

NOSE Rich, concentrated blackcurrant, violets, bay leaf and dried twigs with hints of mocha, menthol and graphite that are perfectly framed by the subtle spicy, vanillin French oak.

PALATE Enters the mouth rich and seductive, with a mixture of blackcurrant, bay leaf and chocolate dust then bursts to life with an explosion of tangy, bright acidity. It finishes fragrant, long and full of superb, fine, structured, dry tannins.

WINEMAKER COMMENTS

Our most characteristic Cabernet parcels come from the northern end of Margaret River, grown mostly on gravel loam soil within 8km of the coast. Individual vineyard sections were fermented in parcels with many left on skins for up to 30 days. The tannin influence is also controlled through traditional oxidative handling, creating a deeply coloured wine with great structure and length. The Cabernet backbone of blackcurrant and herbal nuances with long, dry sinewy tannins is lifted to glorious heights by the Malbec's colour, tannin, acid and flavour.

VINTAGE DESCRIPTION

Two cold springs in 2007 and 2008 contributed to low yields in 2009. Summer was moderate and fine conditions remained throughout harvest. These conditions produced superbly ripe and balanced fruit displaying all the hallmarks of a fine vintage.

VARIETIES 88% Cabernet Sauvignon, 11% Malbec, 1% Merlot

HARVESTED Mar - Apr 2009

OAK 100% French oak, 18 months (40% new, 60% 1-3 year old)

TA 7.1g/L **PH** 3.38

RESIDUAL SUGAR 0.50g/L

ALCOHOL 14.5%

BOTTLED January 2011

CELLARING Drinks beautifully now, will reward cellaring over the next 8-10 years.