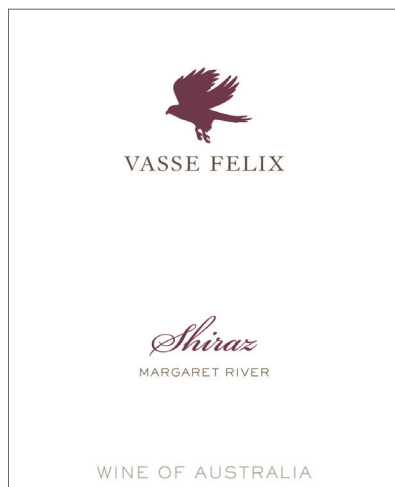


## 2009 SHIRAZ



VASSE FELIX



The oldest vines in Margaret River form the backbone of this wine. Small batch fermentation and maturation in French and American barriques ensure the wine's regional and varietal character is preserved. It is rich and generous in style, yet offers elegance and finesse.

### TASTING NOTES

Appearance • Deep red with a purple hue.

Nose • Layers of stunning plum and blackberry fruit support intriguing notes of roasted peppercorn, musk and smoke. Gentle oak provides subtle hints of toasty vanilla and toffee.

Palate • Rich and fleshy, with wonderful fruit and fresh acidity. Intense blueberry and blackberry combines with creamy vanillan oak, soft powdery tannins and zesty acidity to create an opulent and invigorating wine of great purity.

### WINEMAKER COMMENTS

Each small batch of the 2009 Shiraz was vinified and matured separately. Fermentation, maceration and aeration were combined in a way to ensure the gentlest extraction of colour, tannins and the truest expression of fruit. Following 18 months maturation in new and old French oak barriques, each batch underwent a rigorous appraisal process to identify the best barrels within the best batches. An exceptional parcel of Malbec was also incorporated into the blend to add pristine blackberry fruit, exotic spices and structural complexity.

### 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.

REGION Margaret River

VARIETIES 85.4% Shiraz,  
14.6% Malbec

HARVESTED 30 Mar – 20 Apr 2009

OAK 100% oak  
(92% French), 18 Months  
(23% new, 77% 1–3 year old)

TA 6.9 g/L PH 3.44

RESIDUAL SUGAR 0.43 g/L

ALCOHOL 14.5 %

BOTTLED December 2010

CELLARING Drinks beautifully  
now, will reward medium to long  
term cellaring.