

2014 TOM CULLITY



Vasse Felix, Margaret River's founding wine estate, was established by Dr Thomas Brendan Cullity in 1967. Among his first plantings were Cabernet Sauvignon and Malbec vines, from which he produced the estate's first red wine. The Tom Cullity descends from these original vines and represents the pinnacle of Vasse Felix.

TASTING NOTES

APPEARANCE Light maroon with a purple tinge.

NOSE A very pointed and pristine perfume with immense complexity. Lively fruit from this vintage is preserved precisely. The oak and savoury complexity is intricately interwoven yet the immense power of the fruit, while delicate, is brimming with character. Notes of red currant, cranberry jam and raspberry pips give way to agar, gravel, a hint of peppermint tree, mushroom and bark.

PALATE The palate is vibrant with mouth-watering cranberry freshness and while light, is juicy, precise and balanced with remarkable fine grained tannins. Long cassis and cherry pip flavoured tannins create a dry and fine finish. A significant Cabernet of uniquely delicate proportions.

WINEMAKER COMMENTS

Slightly lower yields in our old Malbec blocks, combined with an incredibly precise Cabernet vintage has seen the portion of Malbec reduced slightly this year. All blocks were destemmed only, without crushing and then allowed to ferment naturally. The Petit Verdot, a small section of Malbec and small portion of Cabernet (making up 24%) were open fermented, hand plunged and pressed dry. The remaining 76% of the Cabernet and Malbec was static-fermented, gently pumped over through a splash tub and then left on skins for up to 34 days; allowing the wine to stabilise and become structurally sound in such a brilliant year for tannin ripeness. The small sections were basket pressed to fine French oak and matured for 18 months with minimal racking.

VINTAGE DESCRIPTION

Another text-book vintage in Margaret River with consistent, almost rhythmic temperature patterns throughout the ripening season, resulting in excellent balance and physiological ripeness of fruit. Reasonable yields were obtained despite a handful of blocks being exposed to heavy storms in spring reducing their cropping potential, but overall quality is excellent.

VARIETIES

80% Cabernet Sauvignon,
16% Malbec, 4% Petit Verdot

HARVESTED March to April 2014

PRESSING Basket Press

FERMENTATION

100% whole berry

100% wild ferment

FERMENTATION VESSEL

24% open fermentation and

76% static fermentation

TIME ON SKINS 12-34 days

MATURATION

French Oak Barrique

62% new, 38% 1-4 year old

18 months

FINING None

BOTTLED December 2015

TA 6.4g/L **PH** 3.44

RESIDUAL SUGAR 0.62g/L

ALCOHOL 14.5%

VEGAN FRIENDLY Yes

CELLARING Now until 2038