

2017 FILIUS CABERNET MERLOT



'Son of' the Vasse Felix Cabernet Sauvignon. This regional blend incorporates more opulent fruit from each of the Vasse Felix Vineyards. Generous portions of Merlot contribute to a succulent wine with approachable tannins.

TASTING NOTES

APPEARANCE Ruby red hue.

NOSE Fragrant Australian dry forest aromas are complemented by notes of gravelly earth, redcurrant, satsuma plum, liquorice, black olive skin, mocha and a subtle hint of toasted cedar.

PALATE Elegant and medium bodied, the wine displays a concentration of blackberry fruit at its core, enveloped by a twiggy, savoury tannin succulence. A touch of graphite hints at the pure Cabernet line, while softer red fruit accents - courtesy of the Malbec and Merlot - lighten and brighten the palate.

WINEMAKER COMMENTS

The individual batches were sent to stainless steel fermentation vessels. Cabernet parcels underwent a suitable duration of maceration so as to extract a fine backbone of structural tannins and blackcurrant laden fruit. The Merlot parcels underwent cold pre fermentation maceration and were pressed off skins early to maintain a soft luscious mouth feel. The resulting wine was matured in fine French oak for 12 months, with incorporation of traditional oxidative handling, to soften and round the tannin profile and add further aroma and flavour complexity.

VINTAGE DESCRIPTION

2017 was a cooler and later vintage than the previous 10 years; a year of elegant, perhaps slightly lighter bodied wines, though ripe in flavour, vibrant and very perfumed. Higher than average yields in combination with a cooler season contributed to delayed ripening of the fruit and good acid retention. Some timely warmth and sunshine occurred throughout January, although February temperatures remained moderate with some rainfall. With the cooler weather, canopy management and fruit thinning was imperative to mitigate disease pressures and allow for even, persistent ripening. There was a warm start to March to finish the white harvest, followed by the driest April since 1982, finishing the reds beautifully.

VARIETIES 80.3% Cabernet Sauvignon, 11.2% Merlot, 8.5% Malbec

HARVESTED March-April 2017

PRESSING Pneumatic bag press

FERMENTATION

100% wild yeast

FERMENTATION VESSEL

Stainless steel fermenter

TIME ON SKINS

Average 7-14 days

MATURATION

French Oak Barrique

6% new, 94% 1-5 year old

12 months average

FINING None

BOTTLED July 2018

TA 6.2g/L PH 3.65

RESIDUAL SUGAR 0.38g/L

ALCOHOL 13.5%

VEGAN FRIENDLY Yes

CELLARING Now until 2024