

2022 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 purest expression of our history, place and vintage; the pinnacle of Vasse Felix.



APPEARANCE

Deep garnet, purple/black tinge.

NOSE

A vibrant, fragrant perfume of black and red berries with notes of autumn leaves. Liquorice root, vetiver, wet stone, and a dusting of mushroom powder add beautiful complexity. Classic hints of native peppery tree, potpourri, and dried orange rind emerge, interwoven with a whisper of sandalwood.

PALATE

Plump and succulent, with an energetic core where fresh acidity intertwines with a fine-grained tannin edge. Dark berry fruits linger, accented by a hint of liquorice and lantana blossom.

WINEMAKER COMMENTS

Spring's cool conditions delayed vine development, but a warm December and January accelerated growth, leading to a warm, even veraison in early February. This brought ripening back to a relatively normal harvest window in late March to early April. A gentle cool change followed veraison, which moderated the final stages of ripening, allowing a comfortable time for tannin ripeness. Malbec yields were unfortunately low, likely due to the cool spring, resulting in the smallest inclusion of Malbec in TOM CULLITY to date. The fruit was hand-harvested, destemmed as whole berries and allowed to begin wild fermentation. Pumpovers with oxidative tub-splashing and extended maceration gently extracted flavour and tannins. The wine was transferred directly to our best French oak barriques for 18 months of maturation with minimal intervention, before blending and filtering prior to bottling.

VINTAGE DESCRIPTION

A cool, winter-like spring saw vine growth delayed in development. Rainfall in October was significant. Summer was dry and warm, with sustained warmth day and night through December, January and February, possibly influenced by another La Niña season. A warm and rapid veraison for reds at average timing in early February saw the Cabernet's desirable ripe flavours pronounce themselves quickly and beautifully. Yields were lower than expected, influenced by warm and very dry conditions, thus lower bunch weights and small berries. Vine health remains fantastic, Cabernet quality is high and flavours concentrated.

VARIETIES

87% Cabernet Sauvignon, 13% Malbec

HAND HARVESTED

25 March - 6 April 2022

PRESSING

Basket Press

FERMENTATION

100% whole berry
100% wild yeast

FERMENTATION VESSEL

90% Static Ferment
10% Open Top Ferment

TIME ON SKINS

12-31 days

MATURATION

French oak barrique
65% new, 35% 2-4 year old,
18 months

BOTTLED

6 December 2023

TA 6.3g/L PH 3.5

MALIC ACID 0.05g/L (MLF complete)

RESIDUAL SUGAR 0.41g/L

ALCOHOL 14.0%

VEGAN FRIENDLY Yes

CELLARING Exquisite upon release.

20+ years for elegant and savoury aged
Cabernet Sauvignon.