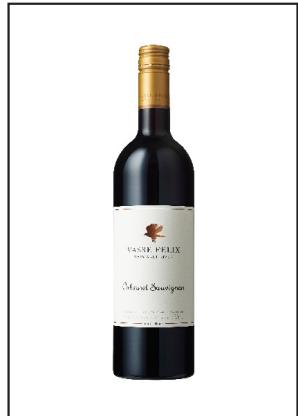


2023 Cabernet Sauvignon

The Premier Cabernet Sauvignon of Vasse Felix. Made every year since 1972, each vintage of this historic Cabernet Sauvignon, Margaret River's original, embodies a faithful pursuit of excellence, purity and wine artistry. Vasse Felix Cabernet Sauvignon is an archetypal expression, possessing all the hallmarks of the finest Margaret River Cabernet; elegance, power and ageability.



APPEARANCE

Bright, deep Garnet.

NOSE

Very deep fruit reminiscent of black fig, blood plum and cassis with a hint of vanilla. Savoury notes delicately imply wax, sandy earth, red chilli, with a subtle suggestion of roast beef ends, finishing with fragrant, polished oak.

PALATE

A classic rich and creamy front palate with deep blackberry, fig and mulberry fruit, lifted by fresh acidity and firm dry tannins, leaving a perfume-filled, plush and powerful finish.

WINEMAKER COMMENTS

Cabernet parcels from Wilyabrup, (the coastal, mid northern part of Margaret River) are grown on ancient, well drained gravel loam soils that deliver exceptional varietal purity and character. These small, distinctive vineyard sections were individually fermented using indigenous yeasts, with some experiencing maceration periods of up to 35 days. Natural fermentation and extended maceration combined with traditional oxidative handling, allow the personality of each site to emerge before blending. Malbec continues to play a vital supporting role, as it always has in shaping the depth and harmony of our Cabernet Sauvignon. In a cool to moderate and dry season there is amazing concentration of flavour and tannin with a powerful savoury edge.

VINTAGE DESCRIPTION

A cool dry spring delayed vine development by 2-3 weeks, allowing time to open canopies which paid off come veraison. December, January and February brought consistent dry and warm conditions which saw vine development catch up nicely. Yields and bunch weights were a highlight, with fruit displaying beautiful balance. March brought three small rain incidents, the most significant of which occurred post white harvest. Cool evenings and moderate daytime temperatures with afternoon sea breezes were ideal for gentle, consistent tannin ripening in our reds which maintained dense flavour. Low Marri Blossom presence resulted in the largest netting program since 2019, with bird pressure high during harvest. Overall, vineyard plots have shown excellent balance with more fruit and canopy, reflecting vine health and minimal heat stress from a milder season.

VARIETIES

86% Cabernet Sauvignon, 14% Malbec

HARVESTED

17 March - 18 April 2023

PRESSING

80% Basket Press, 20% Air Bag Press

FERMENTATION

100% wild yeast, 100% whole berry

FERMENTATION VESSEL

95% Stainless Steel

5% Alternate Vessels (Open Oak Vat, Concrete Egg, Cocciopesto)

TIME ON SKINS

10-35 days (average 26 days)

MATURATION

90% French oak barrique (225L)

34% new, 66% 1-5 year old

10% Alternate vessels (Amphora, Concrete Egg, Cocciopesto)
18 months; 17 months in oak, 1 month blended in tank

BOTTLED

6 December 2024

TA 6.2g/L PH 3.58

MALIC ACID 0.08g/L

RESIDUAL SUGAR 0.6g/L

ALCOHOL 14.0%

VEGAN FRIENDLY No

CELLARING 20+ years for savoury, elegant aged Cabernet Sauvignon