

2023 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

Bright, deep garnet with a purple-black hue.

NOSE

The perfume is rustic and alluring; wild-fermented fruit from Tom's historic vines carrying vibrant life. Notes of dried cranberry and fresh raspberry are woven through a savoury depth of earthy mushroom and cool wet gravel minerality. Hints of dried peppery tree leaf emerge, with a whisper of sweet paprika.

PALATE

Ultra succulent and pure, with a super-fine entrance and purity carried cleanly through the core. Light yet full, seamless and complete. Soft, white porcelain clay-like tannins are supported by a restrained oak influence. Full, elegant and sophisticated, the palate lingers with dry forest scents and the flavour of pure, bright summer berries.

WINEMAKER COMMENTS

A winemaker's dream season, no bump of heat, no dump of rain. Moderate temperatures delivered a long, even ripening period with perfectly preserved fruit. Yields were low to moderate, with smaller parcels open fermented rather than static. Fruit was hand-harvested, destemmed as whole berries and allowed to slowly begin wild fermentation. Beautifully ripe tannins allowed extended maceration, and this, combined with oxidative, tub-splashing pumpovers, yielded a gentle extraction of flavour and a finely resolved, stable and elegant structure. The wine was transferred directly to our finest French oak barriques for 17 months of maturation with minimal intervention, before blending and filtering prior to bottling.

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 low to moderate, with fruit displaying beautiful balance. March brought three small rain incidents. 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 showed excellent balance with more fruit and canopy, reflecting vine health and minimal heat stress from a milder season.

VARIETIES

79% Cabernet Sauvignon, 21% Malbec

HAND HARVESTED

30 March - 12 April 2023

PRESSING

Basket Press

FERMENTATION

100% whole berry

100% wild yeast

FERMENTATION VESSEL

79% Static Ferment

21% Open Top Ferment

TIME ON SKINS 14-35 days

MATURATION

French oak barrique

58% new, 42% 2-6 year old,

17 months

BOTTLED 19 December 2024

TA 6.3g/L **PH** 3.53

MALIC ACID 0.08g/L (MLF complete)

RESIDUAL SUGAR 0.45g/L

ALCOHOL 14.0%

VEGAN FRIENDLY Yes

CELLARING Exquisite upon release.

20+ years for elegant and savoury aged Cabernet Sauvignon.