

2024 Filius Cabernet Merlot

'Son of' the Vasse Felix Cabernet Sauvignon. A modern, regional blend with the elegance and structure of classic Cabernet in a bright, earlier drinking style. Generous portions of Merlot contribute to a succulent wine with approachable tannins.



APPEARANCE

Deep plum with a purple tinge.

NOSE

Elegant and perfumed, with fragrant ripe fruit characters of raspberry and redcurrant, complemented by delicate rose florals. Nuances of warm candle wax and incense unfold alongside spice notes reminiscent of sandalwood and polished teak.

PALATE

Very soft, fine and silky, with bright fruit expression. A deep, juicy core is balanced by an inherent elegance. Fresh raspberry, rosehip and raspberry tea notes carry through to a long finish with light, fine tannins.

WINEMAKER COMMENTS

The individual batches were destemmed and transferred as whole berries to stainless steel fermenters, for 100% wild yeast fermentation. Fermentation typically takes several days to initiate, allowing for a gentle cold soak before it naturally begins. The parcels were then pressed once fermentation was complete. The use of controlled aeration during fermentation helps build purity of fruit perfume, soften tannin structure, and bring vitality and transparency to the wine. The resulting wine was matured in seasoned French oak for approximately 12 months prior to blending, with minimal racking to preserve the freshness, energy, and wild complexity captured through this low-intervention approach.

VINTAGE DESCRIPTION

The 2024 vintage was early and fast-paced. An early spring, the warmest in memory, saw below-average rainfall, leading to early flowering, veraison, and fantastic growing conditions for the canopies. Summer brought no rainfall and sustained warmth, with no extremes, ensuring most fruit ripened without damage.

The warm conditions led to an earlier-than-expected red harvest. The Cabernet showed beautifully ripe fruit flavours, firm tannins, and great concentration. While red yields were slightly lower, vine health remained excellent. The Marri blossom was phenomenal this year, keeping bird pressure to almost zero. Despite the early start and warm, consistent conditions, the fruit quality was beyond expectations.

VARIETIES

51% Cabernet Sauvignon, 44% Merlot, 5% Malbec

HARVESTED

20 February - 11 March 2024

PRESSING

Pneumatic bag press and basket press

FERMENTATION

100% wild yeast, 100% whole berry

FERMENTATION VESSEL

Stainless steel

TIME ON SKINS

12-15 days

MATURATION

French Oak Barrique

100% 1-6 year old

10-12 months

BOTTLED September 2025

TA 5.9g/L **PH** 3.57

RESIDUAL SUGAR 0.86g/L

ALCOHOL 14.0%

VEGAN FRIENDLY Yes

CELLARING

Fresh on release. 10 years to reveal beautiful aged complexities.