

2024 Filius Cabernet Sauvignon

A new-age Margaret River Cabernet Sauvignon (blended with Malbec), expressing all the regional hallmarks. It is a bright, fruit-forward, earlier-drinking style with attractive savoury nuances from Vasse Felix's quality-led, minimal intervention winemaking approach.



APPEARANCE

Deep ruby with a purple tinge.

NOSE

Blackberry custard danish and cherry cola reflect the warmth of the vintage, while classic dried leaf and wet stone savoury notes bring balance, allowing the elegance and structure of Margaret River Cabernet to emerge.

PALATE

A super fine, soft palate built on bright raspberry pip and fresh fruit acidity. Long, dusty tannins lead into a dry finish, maintaining the elegance of a rich, classic Cabernet.

WINEMAKER COMMENTS

Fruit was harvested earlier than average, driven by warm spring conditions and consistently warm, dry weather through to ripeness. The individual batches were destemmed and sent as whole berries to stainless steel rotating fermenters. 100% wild yeast was allowed to ferment all our red batches. After a few days of gentle soaking, fermentation began, with batches pressed once fermentation was complete. Open top and use of aeration during fermentation helped to promote a clean fruit perfume, soften the tannins and bring so much life to the wine. The resulting wine was matured in fine older French oak for around 12 months prior to blending, with limited racking to help preserve the freshness and delicate wild characters captured in this low intervention approach. The warmth of the season is evident, bringing a sense of richness and underlying power to the finished wine.

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

85% Cabernet Sauvignon, 12% Malbec, 3% Merlot

HARVESTED

21 February - 13 March 2024

PRESSING

Pneumatic bag press

FERMENTATION

100% wild yeast, 100% whole berry

FERMENTATION VESSEL

Stainless steel fermenter

TIME ON SKINS

12-15 days

MATURATION

French oak barrique,
100% 1-7 year old,
10-12 months

BOTTLED August 2025

TA 5.9g/L **PH** 3.57

RESIDUAL SUGAR 0.54g/L

ALCOHOL 14.0%

VEGAN FRIENDLY Yes

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