

2024 Filius Shiraz

A graceful and modern Margaret River Shiraz with lively dark berry fruit, subtle earthiness and a plush, medium-bodied palate. Crafted from fruit sourced from each of the Vasse Felix vineyards, with a focus on our cooler climate, southern Margaret River fruit.



APPEARANCE

Deep Purple with a maroon tinge.

NOSE

Fresh, bright perfume with dark cherry, raspberry, a touch of mulberry, vanilla and hints of spicy pepper.

PALATE

Fresh and vibrant on entry, with a plush, medium-bodied core supported by fine, dry tannins. Layers of cherry and wet stone linger, lifted by pepper spice and bright cranberry.

WINEMAKER COMMENTS

The individual batches were destemmed and sent as whole berries to stainless steel rotating fermenters. 100% wild yeast was allowed to ferment the batches. They take a few days to start, allowing for a gentle soak before fermentation kicks off. The wine was then pressed when fermentation was complete. Open top and access to air during fermentation helps to promote a clean fruit perfume, soften the tannins and bring so much life to the wine. A small percentage of carbonic maceration and whole bunch fermentation gives subtle complexity. The resulting wines were matured in older French oak for a maximum of 14 months prior to blending, with limited racking to help preserve the delicate wild characters captured in 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

100% Shiraz

HARVESTED

16 February - 13 March 2024

PRESSING

51% Pneumatic bag press, 49% Basket press

FERMENTATION

100% wild yeast, 97% whole berry, 3% whole bunch

FERMENTATION VESSEL

97% Stainless steel and 3% Open fermentation

TIME ON SKINS

13 days

MATURATION

French oak barrique and 1000L oak vats

100% 4-8 year old

14 months

BOTTLED August 2025

TA 6.2g/L **PH** 3.53

RESIDUAL SUGAR 0.49g/L

ALCOHOL 14%

VEGAN FRIENDLY Yes

CELLARING

Fresh on release, 5 years to reveal beautiful aged complexities