

2021 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

Bright ruby with a purple tinge.

NOSE

Lovely blood plum and mulberry fragrance, with graphite, some charred nori, roast pan drippings, spicy charcuterie, and a hit of Hickory sauce.

PALATE

A light to medium bodied Cabernet. It has a lovely fresh acidity and fine, crisp and sinewy tannins and a soft, elegant core. Unveils flavours of blood plum and berry compote with lovely dusty earthiness and hint of nutmeg.

WINEMAKER COMMENTS

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 in a gentle soak, fermentation kicks off, with batches pressed once fermentation is complete. Open top and use of aeration during fermentation helps to promote a clean fruit perfume, soften the tannins and bring so much life to the wine. The resulting wines were matured in fine French oak for 11 months prior to blending, with limited racking to help preserve the delicate wild characters captured in this low intervention approach.

VINTAGE DESCRIPTION

A year of peculiar weather challenges due to the La Niña season, where our commitment to organic viticulture was vital to the successful growth of quality, balanced fruit. A cool and wet spring prompted the need for an intense leaf plucking program to mitigate disease risk. December and January luckily were very warm and dry, then canopy management was a priority throughout February and March to combat unusually warm and moist conditions. A rainfall event in early February provided a timely drink for the red varieties, followed by warm weather which was ideal for the Chardonnay to achieve ripeness. A second rainfall incident in early March was followed by sunny and breezy conditions to dry off the fruit for healthy ripening. With our judicious canopy management and a crop of naturally resilient grapes, we are pleased to say that fantastic quality fruit was ripened and harvested.

VARIETIES

93% Cabernet Sauvignon, 5.5% Malbec, 1.5% Petit Verdot

HARVESTED

6 April - 22 April 2021

PRESSING

Pneumatic bag press

FERMENTATION

100% wild yeast, 100% whole berry

FERMENTATION VESSEL

95% Roto fermenter

3.5% Static Ferment

1.5% Open Top Ferment

TIME ON SKINS

12 days average

MATURATION

French oak barrique,

100% 1-5 year old,

11 months average

BOTTLED August 2022

TA 6.3g/L **PH** 3.55

RESIDUAL SUGAR 1.32g/L

ALCOHOL 14.0%

VEGAN FRIENDLY Yes

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