

2021 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

Translucent dark ruby.

NOSE

An elegant perfume of blackcurrant jam, raspberry pip and a hint of forest tree bark. Savoury notes of fresh focaccia with sundried tomatoes, dusty rosemary and traces of hot wet stone round out the fine fruit aroma.

PALATE

Deliciously soft and creamy with bright fruit and medium palate weight, it finishes fragrant, dry and powdery.

WINEMAKER COMMENTS

The individual batches were destemmed and sent as whole berries to stainless steel rotating and static fermenters for wild fermentation. The fruit experienced a few days of gentle soak before the ferment began. Open top and use of aeration during fermentation helped to promote a clean fruit perfume, soften the tannins and bring life to the wine. The resulting wine was pressed off to fine French oak for 10 months maturation prior to blending. Limited racking of the barrels helped to preserve the delicate wild characters captured in this low intervention approach.

VINTAGE DESCRIPTION

A year of peculiar weather 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. Luckily, December and January were warm and dry. 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 with little-to-no disease in our vineyards.

VARIETIES

69% Cabernet Sauvignon, 30% Merlot, 1% Malbec

HARVESTED

March 2021

PRESSING

Pneumatic bag press

FERMENTATION

100% wild yeast, 100% whole berry

FERMENTATION VESSEL

Stainless Steel Static and Roto Fermenter

TIME ON SKINS

12-15 days

MATURATION

French Oak Barrique

100% 1-6 year old

10 months

BOTTLED October 2022

TA 6.2g/L **PH** 3.53

RESIDUAL SUGAR 0.61g/L

ALCOHOL 14.0%

VEGAN FRIENDLY Yes

CELLARING

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