

# 2022 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

Bright maroon with a purple tinge.

## NOSE

Pretty, floral pot pourri with hints of black pepper lifting up from a light fresh blackberry and plum skin fruit core.

## PALATE

A plump core with lovely body and spiced blackberry jam flavours. A very fresh finish develops with a crunchy light tannin profile and fragrant floral pepper notes remain.

## WINEMAKER COMMENTS

The individual batches were destemmed and sent as whole berries to stainless steel static or rotating fermenters. 100% wild yeast was allowed to ferment the batches. They take a few days to start giving a gentle soak before fermentation kicks off and then pressed when fermentation 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. The resulting wines were matured in older French oak for a maximum of 12 months prior to blending, with limited racking to help preserve the delicate wild characters captured in this low intervention approach.

## VINTAGE DESCRIPTION

A cool, winter-like spring saw vine growth delayed in development. Rainfall in October was significant. A dry and warm summer, with sustained warmth day and night through December, January and February, possibly influenced by another La Niña season, saw a rapid ripening period for all white varieties, with all vineyards harvested in little over a month. Fruit quality was excellent with surprising delicacy and elegance. A low yielding vintage, primarily due to spring conditions over the past two years. Warm and rapid veraison for reds in early February was ideal and saw the Cabernet's desirable ripe flavours pronounce themselves quickly. Vine health remains fantastic, with fruit quality high and flavours concentrated.

## VARIETIES

100% Shiraz

## HARVESTED

11th March – 25th March 2022

## PRESSING

Pneumatic bag press

## FERMENTATION

100% wild yeast, whole berry

## FERMENTATION VESSEL

Stainless steel static and Roto fermenter

## TIME ON SKINS

11 days

## MATURATION

French oak barrique

100% 3-6 year old

12 months

## BOTTLED June 2023

TA 6.7g/L PH 3.54

RESIDUAL SUGAR 0.42g/L

ALCOHOL 14.0%

VEGAN FRIENDLY Yes

## CELLARING

Fresh on release, 5 years to reveal beautiful aged complexities