

2022 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 garnet with a ruby red tinge.

NOSE

Lovely blood plum and cassis fragrance, with graphite, bay laurel, violets, spicy charcuterie, and a hint of bouquet garni mixed with cedar.

PALATE

Incredibly soft, juicy and approachable with intense dark fruit flavour. Silken berry puree with fresh fruit acidity and a soft powdery dry tannin finish with lingering cassis and dark chocolate flavours.

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 kicked off, 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 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 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 Syrah start to come off reasonably early and the Cabernet's desirable ripe flavours pronounce themselves quickly. Vine health remains fantastic, with fruit quality high and flavours concentrated.

VARIETIES

90.4% Cabernet Sauvignon, 9.6% Malbec

HARVESTED

21 March - 12 April 2022

PRESSING

Pneumatic bag press

FERMENTATION

100% wild yeast, 100% whole berry

FERMENTATION VESSEL

98.5% Roto fermenter
1.5% Static Ferment

TIME ON SKINS

15 days average

MATURATION

French oak barrique,
100% 1-5 year old,
11 months average

BOTTLED July 2023

TA 6.1g/L PH 3.54

RESIDUAL SUGAR 1.1g/L

ALCOHOL 14.0%

VEGAN FRIENDLY Yes

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