

2023 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

Deep plum with a purple tinge.

NOSE

Light, fragrant raspberry and blackcurrant coulis with a hint of rhubarb and a note of rose petal. A complex array of savoury nuances, including Mexican chocolate, native potpourri, and a hint of fresh mushroom and leather.

PALATE

A soft, fresh entrance reveals bright fruit and a build of dusty tannins, finishing powdery and dry. The elegant yet juicy core boasts fresh raspberry, blackcurrant, and a lingering hint of native potpourri.

WINEMAKER COMMENTS

The individual batches were destemmed and sent as whole berries to stainless steel rotating fermenters. All our red batches undergo 100% wild yeast fermentation, which takes a few days to begin, allowing for a gentle soak before fermentation kicks off. The wine was then 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 life and transparency to the wine. The resulting wine was matured in fine, older French oak for approximately 12 months before blending. Limited racking of the barrels helped to preserve the delicate freshness and wild characters captured in this low intervention approach.

VINTAGE DESCRIPTION

A cool dry spring delayed vine development by 2-3 weeks, allowing time to open canopies which paid off come veraison. December, January and February brought consistent dry and warm conditions which saw vine development catch up nicely. Yields and bunch weights were a highlight, with fruit displaying beautiful balance. Ideal mild conditions allowed Chardonnay to develop bright acidity and sound flavour ripeness. March brought three small rain incidents, the most significant of which occurred post white harvest. Cool evenings and moderate daytime temperatures with afternoon sea breezes were ideal for gentle, consistent tannin ripening in our reds which maintained dense flavour. Low Marri Blossom presence resulted in the largest netting program since 2019, with bird pressure at a high during harvest. Overall, vineyard plots have shown excellent balance with more fruit and canopy, reflecting vine health and minimal heat stress from a milder season.

VARIETIES

82% Cabernet Sauvignon, 18% Merlot

HARVESTED

28 March - 19 April 2023

PRESSING

Pneumatic bag press

FERMENTATION

100% wild yeast, 100% whole berry

FERMENTATION VESSEL

Rotary Fermenter

TIME ON SKINS

12-15 days

MATURATION

French Oak Barrique

100% 1-6 year old

10-12 months

BOTTLED August 2024

TA 6.4g/L **PH** 3.45

RESIDUAL SUGAR 0.49g/L

ALCOHOL 14.0%

VEGAN FRIENDLY Yes

CELLARING

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