

# 2023 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

Deep Purple with a maroon tinge.

## NOSE

Pretty, floral potpourri, with hints of black pepper, cured meats and liquorice, lift from a light fresh cherry and boysenberry fruit base.

## PALATE

A juicy buoyant entry gives way to a plump core and a salivating lingering finish, it has a lovely body supported by an elegant, fine, soft, silky tannin structure. Layers of raspberry, maraschino cherry, truffle and lavender intermingle through to the finish.

## WINEMAKER COMMENTS

The individual batches were destemmed and sent as whole berries to stainless steel rotating fermenters. 100% wild yeast was allowed to ferment the batches. They take a few days to start, allowing for a gentle soak before fermentation kicks off. The wine was then pressed when fermentation was 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. A small percentage of carbonic maceration and whole bunch fermentation gives subtle complexity. 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

22 March – 18 April 2023

## PRESSING

94% Pneumatic bag press, 6% Basket press

## FERMENTATION

100% wild yeast, 94% whole berry, 6% whole bunch

## FERMENTATION VESSEL

94% Stainless steel and 6% Open fermentation

## TIME ON SKINS

13 days

## MATURATION

French oak barrique

100% 5-7 year old

11 months

## BOTTLED June 2024

TA 6.4g/L PH 3.58

RESIDUAL SUGAR 0.48g/L

ALCOHOL 13.5%

VEGAN FRIENDLY Yes

## CELLARING

Fresh on release, 5 years to reveal beautiful aged complexities