

2024 Classic Dry Red

Easy going, light and luscious. This is a soft and sumptuous, medium-bodied Margaret River Shiraz. It is bright, lightly perfumed and refreshing, ideal for all occasions.



APPEARANCE

Bright, deep purple.

NOSE

Enticing bright fruit fragrance of dark berries, including blackberry and blueberry, with notes of wine gums, savoury earth, and dried mushroom.

PALATE

Juicy and vibrant, with fresh fruit purity and a light to medium weight. Soft, bright, and plump, it lingers with dark blueberry and finishes clean and dry. Designed to be enjoyed fresh and young.

WINEMAKER COMMENTS

Individual whole berry batches were sent separately into stainless steel rotating fermentation vessels. 100% wild yeast fermentation started after a few days of gentle soaking. The juice 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 so much life to the wine. Maturation in tank preserved the vibrant mellow fruit before being blended and bottled, producing a wine of poise, elegance and freshness that Vasse Felix wines are known for.

VINTAGE DESCRIPTION

The 2024 vintage was early and fast-paced. An early spring, the warmest in memory, saw below-average rainfall, leading to early flowering, veraison, and fantastic growing conditions for the canopies. Summer brought no rainfall and sustained warmth, with no extremes, ensuring most fruit ripened without damage.

The warm conditions led to an earlier-than-expected red harvest. The Cabernet showed beautifully ripe fruit flavours, firm tannins, and great concentration. While red yields were slightly lower, vine health remained excellent. The Marri blossom was phenomenal this year, keeping bird pressure to almost zero. Despite the early start and warm, consistent conditions, the fruit quality was beyond expectations.

VARIETIES

100% Shiraz

HARVESTED

15 Feb - 3 March 2024

PRESSING

Pneumatic bag press

FERMENTATION

100% wild yeast, whole berry

FERMENTATION VESSEL

Roto fermenter

TIME ON SKINS

14 days

MATURATION

Stainless steel tank

8 months

BOTTLED

October 2024

TA 5.8g/L PH 3.61

RESIDUAL SUGAR 1g/L

ALCOHOL 14.0%

VEGAN FRIENDLY No

CELLARING Now until 2029