

# 2018 FILIUS CABERNET SAUVIGNON



'Son of' the Vasse Felix Cabernet Sauvignon. It carries the structure, power and tannins of classic Cabernet in an earlier drinking, succulent style from fruit sourced from each of the Vasse Felix vineyards.

## TASTING NOTES

**APPEARANCE** Bright deep maroon with a purple tint.

**NOSE** Blackcurrant and dark cherry perfumes are complemented by savoury notes of miso, mushroom, dried oregano and forest twigs. Underlying hints of custard and charry, spicy oak round out the lovely aroma.

**PALATE** Tangy, bright black cherry fruit arrives on a pure, polished stone texture. This builds to a powdery, long, dry finish with lingering black forest cake flavours.

## WINEMAKER COMMENTS

The individual batches were destemmed and sent as whole berries using only wild yeast residing on the fruit. Cabernet parcels were left on skins for 8-20 days to extract a fine backbone of tannins and blackcurrant laden fruit. Open top and use of aeration during fermentation helped to promote a clean fruit perfume, soften the tannins and bring life to the wine. The resulting wines were matured in fine French oak for 12 months prior to blending, with limited racking to help preserve the delicate wild characters captured in this low intervention approach.

## VINTAGE DESCRIPTION

Similar to the previous season, the 2018 vintage experienced cooler than average conditions. Spring and early Summer delivered intermittent cool then moderate weeks before a run of below average temperatures in January and February. Late January rain led to a fear of disease, however a beautiful period of ripening followed with ample sunshine and strong daily sea breezes preserving vibrant fruit flavours and acidity. Our white varieties ripened with ideal sugar levels and high malic acid content for the third year running, resulting in a desire to allow some natural malolactic ferment in our Chardonnays. Meanwhile, the reds ripened slowly and gently through a dry Autumn ensuring fully developed tannins and a slightly riper and fleshier fruit profile to 2017.

## VARIETIES

85.5% Cabernet Sauvignon,  
11.8% Malbec, 1.5% Petit Verdot,  
1.2% Merlot

## HARVESTED

March-April 2018

## FERMENTATION

100% wild yeast  
100% whole berry

## FERMENTATION VESSEL

Roto fermenter

## TIME ON SKINS

8-20 days

## PRESSING

Pneumatic bag press

## MATURATION

French Oak Barrique  
10% new, 90% 1-5 year old  
12 months average

## BOTTLED

October 2019

TA 6.5g/L PH 3.57

RESIDUAL SUGAR 0.7g/L

ALCOHOL 14.5%

VEGAN FRIENDLY Yes

CELLARING Now until 2025