

2020 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

Light garnet.

NOSE

Ripe blackberry and fresh blackcurrant jam while still showing some bright red currant, strawberry and goji fruit. Wild Peppermint tree blossom with floral pot pourri notes, mixed with savoury shitake soup and Wakame seaweed.

PALATE

Incredibly soft, juicy and approachable with intense dark fruit flavour. Silken berry puree with fresh fruit acid and a soft powdery dry tannin finish with lingering blackberry 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 kicks off, with batches pressed once fermentation is complete. Open top and use of aeration during fermentation helps 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 15 months prior to blending, with limited racking to help preserve the delicate wild characters captured in this low intervention approach.

VINTAGE DESCRIPTION

2020 was a stunning vintage that will define 'rare and fine' as there were low yields with fantastic quality. Spring development was early followed by a warm start to summer then continuing into fine sunny dry conditions throughout the summer months, and with low yields, brought an early start to harvest. No early bird pressure with timely Marri Blossom and no disease pressure were ideal. The birds arrived after a rainfall event late February and we netted the reds, the conditions also cooled slightly extending the season for ideal tannin ripening and fruit flavour preservation.

VARIETIES

89% Cabernet Sauvignon, 10% Malbec, 1% Petit Verdot

HARVESTED

11-27 March 2020

PRESSING

Pneumatic bag press

FERMENTATION

100% wild yeast, 100% whole berry

FERMENTATION VESSEL

Roto fermenter

TIME ON SKINS

17 days average

MATURATION

French oak barrique
100% 1-5 year old Barriques
15 months average

BOTTLED November 2021

TA 6.1g/L **PH** 3.57

RESIDUAL SUGAR 0.43g/L

ALCOHOL 14.5%

VEGAN FRIENDLY Yes

CELLARING

Fresh on release, 10 years to reveal beautiful aged complexities