

2020 TOM CULLITY

Vasse Felix, Margaret River's founding wine estate, was established by Dr Thomas Brendan Cullity in 1967. Among his first plantings were Cabernet Sauvignon and Malbec vines, from which he produced the estate's first red wine. The TOM CULLITY descends from these original vines and represents the purest expression of our history, place and vintage; the pinnacle of Vasse Felix.



APPEARANCE

Bright garnet.

NOSE

An incredibly full and complex perfume slowly teases apart, revealing woody raspberry pip, salty sea breeze, potpourri with fresh rose petals, a hint of orange peel, crushed rock, mulberry, mulberry leaves and shiitake mushrooms.

PALATE

A plush, yet beautifully fresh and elegant mouthfeel that remains textured thanks to classically fine tannins. A hint of raspberry and another touch of orange combine with savoury, crushed rock and a subtle cigar nuance, finishing the super fine palate.

WINEMAKER COMMENTS

A warm and low-yielding vintage has delivered a hallmark Cabernet of intensity and depth, a round and even textured version of the pure TOM CULLITY, ever transparent to the vintage that was. The small sections of Tom's old plots were early to ripen by the end of March. They were hand-picked, destemmed and transferred to fermenter without crushing and then allowed to ferment with the natural yeast. The Cabernet is static fermented, gently pumped over through a splash tub and then left on skins for up to 29 days to stabilise and make structurally sound. The Malbec and some Cabernet Sauvignon were open fermented, hand plunged and pressed dry. All batches were basket-pressed to fine French oak and matured for 18 months. Only 30% of the barriques were racked and returned once, with the remaining barriques left on lees for the full 18 months. A small amount of Petit Verdot was used as a little seasoning in this warmer vintage. Classic, high-quality old vine portions of Malbec were used, bringing the darker more mulberry fruit to the foreground, adding to the beautiful mix of red-fruited, ancient clonal Cabernet that Tom planted.

VINTAGE DESCRIPTION

A stunning vintage with low yields and fantastic quality. Spring development was early, followed by a warm start to Summer which continued into fine, sunny and dry conditions throughout the season. Combined with low yields, this 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 in late February and we netted the reds, the conditions also cooled slightly extending the season for ideal tannin ripening and fruit flavour preservation.

VARIETIES

81% Cabernet Sauvignon, 16% Malbec, 3% Petit Verdot

HARVESTED

6 - 27 March 2020

PRESSING

Basket Press

FERMENTATION

100% whole berry

100% wild yeast

FERMENTATION VESSEL

69% Static Ferment

31% Open Top Ferment

TIME ON SKINS 10-29 days

MATURATION

French oak barrique

54% new, 46% 2-4 year old,

18 months

BOTTLED 21 January 2022

TA 5.8g/L PH 3.61

MALIC ACID 0.13g/L

RESIDUAL SUGAR 0.44g/L

ALCOHOL 14.5%

VEGAN FRIENDLY Yes

CELLARING Exquisite at four years of age.

20+ years for elegant and savoury aged Cabernet Sauvignon.