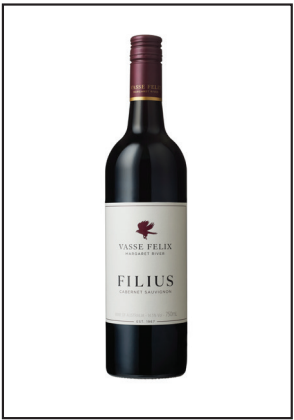


# 2023 Filius Cabernet Sauvignon

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

Deep ruby with a purple tinge.

## NOSE

Bright blood plum and blackcurrant fragrance lift from the glass, layered with graphite, dried winter herbs— bay and sage—violets, and spicy charcuterie. Subtle notes of mushroom and Mexican chocolate add complexity.

## PALATE

A soft and fresh entrance reveals bright fruit and a dusty tannin build, finishing powdery and dry. An elegant yet juicy acid core carries fresh blackcurrant, with a hint of native potpourri lingering over a solid tannin base.

## 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 of gentle soaking, fermentation kicked off, with batches 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. The resulting wine was matured in fine older French oak for 10-12 months prior to blending, with limited racking to help preserve the freshness and delicate wild characters captured in this low intervention approach.

## VINTAGE DESCRIPTION

A cool dry spring delayed vine development by 2-3 weeks, allowing time to open canopies which paid off come veraison. December, January and February brought consistent dry and warm conditions which saw vine development catch up nicely. Yields and bunch weights were a highlight, with fruit displaying beautiful balance. Ideal mild conditions allowed Chardonnay to develop bright acidity and sound flavour ripeness. March brought three small rain incidents, the most significant of which occurred post white harvest. Cool evenings and moderate daytime temperatures with afternoon sea breezes were ideal for gentle, consistent tannin ripening in our reds which maintained dense flavour. Low Marri Blossom presence resulted in the largest netting program since 2019, with bird pressure at a high during harvest. Overall, vineyard plots have shown excellent balance with more fruit and canopy, reflecting vine health and minimal heat stress from a milder season.

## VARIETIES

95% Cabernet Sauvignon, 4% Malbec, 1% Petit Verdot

## HARVESTED

22 March - 19 April 2023

## PRESSING

Pneumatic bag press

## FERMENTATION

100% wild yeast, 100% whole berry

## FERMENTATION VESSEL

Roto fermenter

## TIME ON SKINS

12-15 days

## MATURATION

French oak barrique,  
100% 1-7 year old,  
10-12 months

**BOTTLED** October 2024

**TA** 6.2g/L **PH** 3.52

**RESIDUAL SUGAR** 0.63g/L

**ALCOHOL** 14.0%

**VEGAN FRIENDLY** Yes

**CELLARING** Fresh on release, 10 years to reveal beautiful aged complexities.