

2023 Filius Shiraz

A graceful and modern Margaret River Shiraz with lively dark berry fruit, subtle earthiness and a plush, medium-bodied palate. Crafted from fruit sourced from each of the Vasse Felix vineyards, with a focus on our cooler climate, southern Margaret River fruit.



APPEARANCE

Deep Purple with a maroon tinge.

NOSE

Pretty, floral potpourri, with hints of black pepper, cured meats and liquorice, lift from a light fresh cherry and boysenberry fruit base.

PALATE

A juicy buoyant entry gives way to a plump core and a salivating lingering finish, it has a lovely body supported by an elegant, fine, soft, silky tannin structure. Layers of raspberry, maraschino cherry, truffle and lavender intermingle through to the finish.

WINEMAKER COMMENTS

The individual batches were destemmed and sent as whole berries to stainless steel rotating fermenters. 100% wild yeast was allowed to ferment the batches. They take a few days to start, allowing for a gentle soak before fermentation kicks off. The wine was then pressed when fermentation was complete. Open top and access to air during fermentation helps to promote a clean fruit perfume, soften the tannins and bring so much life to the wine. A small percentage of carbonic maceration and whole bunch fermentation gives subtle complexity. The resulting wines were matured in older French oak for a maximum of 12 months prior to blending, with limited racking to help preserve the 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

100% Shiraz

HARVESTED

22 March – 18 April 2023

PRESSING

94% Pneumatic bag press, 6% Basket press

FERMENTATION

100% wild yeast, 94% whole berry, 6% whole bunch

FERMENTATION VESSEL

94% Stainless steel and 6% Open fermentation

TIME ON SKINS

13 days

MATURATION

French oak barrique
100% 5-7 year old
11 months

BOTTLED June 2024

TA 6.4g/L **PH** 3.58

RESIDUAL SUGAR 0.48g/L

ALCOHOL 13.5%

VEGAN FRIENDLY Yes

CELLARING

Fresh on release, 5 years to reveal beautiful aged complexities