

2014 FILIUS CABERNET MERLOT



This wine comes from the northern part of Margaret River where optimal ripeness is assured. Maturation in French oak barriques provides complexity to this generous, elegant and structured wine. The dry tannin structure of Cabernet Sauvignon is mellowed by the soft generous body of Merlot. A small amount of Malbec accentuates both varieties providing depth of colour, aroma, flavour and structure.

TASTING NOTES

APPEARANCE Bright deep maroon with purple tinges.

NOSE Elevated bright perfumes of pomegranate, cassis and a cranberry jelly with rustic earthy tones of native Australian forest and red dust. The enticing complexity shows with a touch of tomato leaf, cumin and steamed cedar wood.

PALATE A lovely vibrant entrance with fresh juicy fruit, bright acidity, fine tight dry tannins and floral and cranberry nuances. A long, direct palate flows, finishing with savoury notes of sage and dried oregano and some raspberry jelly sweetness.

WINEMAKER COMMENTS

The individual batches were destemmed and sent to individual stainless steel fermentation vessels. Cabernet parcels underwent a suitable duration of maceration so as to extract a fine backbone of structural tannins and blackcurrant laden fruit. The Merlot parcels underwent cold pre fermentation maceration and were pressed off skins early to maintain a soft luscious mouth feel. The resulting wine was matured in fine French oak for 12 months, with incorporation of traditional oxidative handling, to soften and round the tannin profile and add further aroma and flavour complexity.

VINTAGE DESCRIPTION

Another text-book vintage in Margaret River with consistent, almost rhythmic temperature patterns throughout the ripening season, resulting in excellent balance and physiological ripeness of fruit. Reasonable yields were obtained despite a handful of blocks being exposed to heavy storms in Spring reducing their cropping potential, but overall quality is excellent.

VARIETIES 45% Cabernet Sauvignon, 44% Merlot, 8% Malbec, 2% Petit Verdot, 1% Cabernet Franc

HARVESTED Early March - Merlot and Late March early April - Cab Sauv

OAK 100% French Oak, 12 months (8% new, 92% 1-5 year old)

TA 6.8g/L **PH** 3.48

RESIDUAL SUGAR 0.53

ALCOHOL 14.5%

BOTTLED November 2015

CELLARING