

# 2014 FILIUS CABERNET SAUVIGNON

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'Son of' the Vasse Felix Cabernet Sauvignon. It carries the structure, power and tannins of classic Cabernet in an earlier drinking, more forward style from fruit sourced from each of the Vasse Felix vineyards.

## TASTING NOTES

**APPEARANCE** Dark maroon and black cherry.

**NOSE** Intense blackcurrant and black cherry fruit, with complimentary coffee and chocolate aromas. These above earthy hints of sage, bay leaf, mushroom, truffle and venison.

**PALATE** Juicy and fine upfront with dark cherry succulence and a savoury dark chocolate sensation, akin to black forest cake. Vibrant fruit is carried with the bright acidity and attractive tannins building to the dry finish with lingering perfume remaining.

## WINEMAKER COMMENTS

'Filius' translates to son of in latin, reflecting the relationship between this wine and the Vasse Felix Cabernet Sauvignon; the estate's most historic red wine. Filius is a more approachable, opulent interpretation of Margaret River Cabernet Sauvignon, a style renowned for its elegance and power. All fruit parcels were vinified and matured individually before grading post maturation to create a regional expression of the vintage.

## 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** 85% Cabernet Sauvignon, 13% Malbec, 2% Petit Verdot

**HARVESTED** March - April 2014

**OAK** 100% French oak, 13% new, 87% old, 12 months

**TA** 6.8 g/L **PH** 3.52

**RESIDUAL SUGAR** 0.55 g/L

**ALCOHOL** 14.0%

**BOTTLED** August 2015

**CELLARING** Drinks beautifully upon release or will reward over 5-7 years