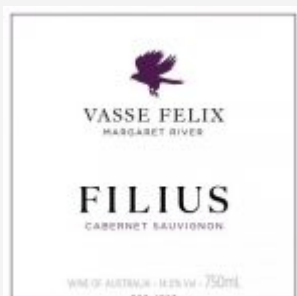


Vasse Felix Filius Margaret River Cabernet Sauvignon Australia 2019

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Catherine Fallis, and Master Sommelier Gillian Balance



Final Deductions

VINTAGE 2019

GRAPE Cabernet Sauvignon/
Blend

GEOGRAPHY Not Europe

COUNTRY Australia

LARGER REGION Western
Australia

SMALLER REGION South West
Australia

SUB REGION Margaret River

Rationale

Western Australia's Margaret River may be one of the more under the radar places for fine wine—anywhere. It's remote, even by Antipodean standards, lying several automotive hours south of already remote Perth in the far western coast of the nation continent and distant from cities like Sydney and Melbourne. Famous for having a more "European" wine style than its counterparts across the country, Margaret River has made its name through its unusually refined Cabernet Sauvignon (often blended with Merlot), gamey Shiraz, intensely citrusy Chardonnay, and refreshingly grassy "SSB" blends of Semillon and Sauvignon Blanc. Its unprotected heavily maritime-influenced climate contributes to trademark wine styles that are both restrained and complex.

Specifically, Margaret River Cabernets are powerful-yet-elegant wines with complex and concentrated, medium bodied, very perfumed and elegant in style, with powdery fine tannins and crisp acidity. The wines are suited to long term cellaring. Many of the Cabernet Sauvignon vineyards in the region are based on the Heritage "Houghton" clone selection which produces low crops of very small berries with particularly fine tannin structure.

Winemaker, Virginia Willcock's, Bordeaux-like Cabernet Sauvignon, often similarly blended with Merlot, are marked with classic blackcurrant and cassis characteristics, a graphite earthiness, and refined tannins.

Established in 1967 by regional pioneer Dr. Tom Cullity, Vasse Felix is Margaret River's founding wine estate with a time-honored focus on Cabernet Sauvignon and Chardonnay. Paul Holmes à Court represents the second generation of the family who has owned and operated Vasse Felix since 1987.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Deep

COLOR Ruby

RIM VARIATION Ruby
Stained Tears: Low

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL High

TANNIN Med+

TEXTURE Phenolic / Astringent

FINISH Long

COMPLEXITY High

Aroma & Taste

RED FRUIT Cranberry • Red Raspberry *Condition: Ripe*

BLACK FRUIT Blackberry • Black Currant / Cassis • Mulberry • Black Plum *Condition: Fresh, Ripe*

FLORAL Lavender • Rose • Violet *Condition: Fresh*

GREEN VEGETABLE Dark Leafy Greens • Arugula

OTHER VEGETABLE Mushrooms (Brown) • Olive (Black)

HERBAL Tea Leaf / Bergamot • Mint / Eucalyptus • Tobacco Leaf • Laurel / Bay Leaf

OTHER SPICES Licorice (Black) • Chinese Five Spice

ORGANIC EARTH Forest Floor • Turned Dirt / Potting Soil

INORGANIC EARTH Graphite

OAK AGING Yes *Oak Intensity: Medium*

OAK INFLUENCE Cedar / Cigar Box • Cacao / Chocolate • Clove • Coffee / Bean

OXIDATION/NUTTINESS Walnut