Vasse Felix

Crafted primarily from 89% Cabernet Sauvignon, with contributions from 10% Malbec and 1% Petit Verdot, this wine embodies the quality-driven, minimal intervention ethos of Vasse Felix.



VASSE FELIX



Alcohol :14,00 % Composition: 89% Cabernet Sauvignon, 10% Malbec, 1% Petit Verdot

Filius Cabernet Sauvignon 2020

Margaret River, Australia

Region and Vineyards

Located in the **Margaret River wine region** of Western Australia, Vasse Felix is renowned for its Mediterranean climate, characterized by **cool sea breezes and moderate rainfall**, providing an ideal environment for Cabernet Sauvignon. The region's **gravelly loam soils** contribute to the wine's structure and depth, allowing the vines to develop rich, concentrated fruit with a distinct regional identity.

The **2020 vintage** was exceptional, producing low yields of stunning quality. A warm start to summer was followed by fine, dry conditions, ensuring excellent ripeness and concentration. Late-season cooling extended the harvest period, allowing for ideal tannin development and preservation of vibrant fruit flavors.

Winemaking

The **2020 Filius Cabernet Sauvignon** underwent meticulous, minimal-intervention winemaking. The fruit was destemmed and fermented as **whole berries** using **100% wild yeast**, capturing the wine's natural complexity. Gentle techniques, including open -top fermentation and aeration, were employed to enhance fruit purity, soften tannins, and create a lively, aromatic profile.

Following fermentation, the wine spent an average of **15 months in French oak barriques** (1–5 years old), which added subtle oak influence without overwhelming the fresh fruit character. The result is a balanced, vibrant Cabernet with refined tannins and integrated flavors.

Tasting Notes

- Color: Light garnet, highlighting its bright and youthful nature.
- Aroma: A layered bouquet of ripe blackberry, blackcurrant jam, and red currant, interwoven with floral notes of wild peppermint blossom and savoury nuances like shiitake soup and wakame seaweed.
- **Palate**: Juicy and approachable, with intense dark fruit flavors of **silken berry purée** and fresh acidity. The finish is soft and powdery, with lingering **blackberry** and gentle tannins.





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VASSE FELIX

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VASSE FELIX

Filius Cabernet Sauvignon 2020

Did You Know?

The **Filius** range translates to "son" in Latin, symbolizing its role as a younger, more accessible sibling to the premium Vasse Felix range while retaining the estate's signature quality and precision.

Wine Pairing Ideas

- **Boeuf à la Bourguignonne**: The wine's bright fruit and savoury complexity complement the rich, slow-cooked flavors of this classic French dish.
- **Magret de Canard aux Baies**: The fruity notes of blackberry and blackcurrant enhance the flavors of duck breast served with a berry reduction.
- **Gratin d'Aubergines**: The wine's savoury undertones pair beautifully with the roasted vegetable flavors and creamy textures of this Mediterranean dish.
- **Côtes d'Agneau Grillées**: The structure and dark fruit of the Cabernet enhance the charred richness of grilled lamb chops.

Wine Spectator (WS): 93 Points (2020)

Offers wild berry flavors that are plush and elegant, which mingle with forest floor, sage, dried mushroom, palo santo and a touch of peppermint oil. Delivers tannins that are supple and creamy, with an elegant yet powerful profile.



James Suckling (JS): 92 Points (2020)

Blackcurrants, sage and hints of fresh herbs on the nose. Medium-bodied. Firm tannins and a fresh, vivid finish. Linear and delicious. Drink now



Wine Enthusiast (WE): 90 Points (2020)

Heady notes of sweetly spiced oak and chocolate mingle with cassis, violet and mint. Tannins are a little chunky, and acid- ity is pinched, but there's lovely savory spice and red fruit tang right through to the finish. A solid, youthful Cab bearing the classic Vasse style, but this reviewer recommends paying a bit extra for the winery's self-named middle tier bottling.





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