

2019 TOM CULLITY



Vasse Felix, Margaret River's founding wine estate, was established by Dr Thomas Brendan Cullity in 1967. Among his first plantings were Cabernet Sauvignon and Malbec vines, from which he produced the estate's first red wine. The Tom Cullity descends from these original vines and represents the purest expression of our history, place and vintage; the pinnacle of Vasse Felix.



APPEARANCE

Bright garnet.

NOSE

An incredibly fruit expressive aroma evoking blackcurrant coulis, with hints of dried rosemary and fresh basil. Pretty floral perfumes of lavender and lily intermingle with traces of native summer forest and fungi. Beautiful transparency of vineyard site is on display as the delicate scent of dried peppery leaf on the banks of the Wilyabrup Brook lifts in the glass, accompanied by cacao, crayon and an intriguing musk like fragrance.

PALATE

A succulent, creamy entrance brimming with vibrant fruit weight. The concentrated, elegant body embeds on the palate, framed by a super fine, powdery tannin structure. Relaxed in its completeness, the comfortable dry finish lingers on with tantalising flavours of blackcurrant, dark chocolate, and sweet aromatic oak.

WINEMAKER COMMENTS

The epitome of rare and fine, from the lowest yielding Cabernet vintage since 2009. Tom's old blocks were hand-harvested a little later than average, from 5 - 18 April, having enjoyed gentle, extended ripening in this mild season. The small sections were then destemmed, without crushing, and fermented wild with their natural yeast. The Cabernet parcels were static fermented, gently pumped over through a splash tub, and then left on skins for up to 33 days to stabilise and make structurally sound. The Malbec and some Cabernet Sauvignon were open fermented, hand plunged and pressed dry. All parcels were basket-pressed and gently transferred to 66% new (34% old) French oak. Aged on yeast lees for 17 months, all barrels relaxed, untouched throughout maturation, with only one single barrel undergoing one rack and return (K2 Malbec).

VINTAGE DESCRIPTION

A cool, high-humidity start to vintage meant we benefitted greatly from precise canopy management to mitigate disease pressure and optimise sun exposure for the fruit. The success of this program enabled us to harvest ripe, clean fruit with slightly lower alcohol and great natural acidity. Mild conditions allowed for extended ripening, creating beautiful aromatics and fine ripe tannins. Marri Blossom was non-existent throughout the region in 2019, resulting in the largest netting program ever seen at Vasse Felix to protect the fruit from bird damage. Overall, a labour intensive vintage that resulted in beautiful quality fruit.

VARIETIES

78% Cabernet Sauvignon, 22% Malbec

HARVESTED

5 - 18 April 2019

PRESSING

Basket Press

FERMENTATION

100% whole berry

100% wild yeast

FERMENTATION VESSEL

50% Static Ferment

50% Open Top Ferment

TIME ON SKINS 11-33 days

MATURATION

French oak barrique

66% new, 34% 2-4 year old,

17 months

BOTTLED 22 January 2021

TA 6.1g/L PH 3.59

MALIC ACID 0.06g/L

RESIDUAL SUGAR 1.55g/L

ALCOHOL 14.5%

VEGAN FRIENDLY Yes

CELLARING Approachable on release at four years of age. 20+ years for elegant and savoury aged Cabernet Sauvignon.