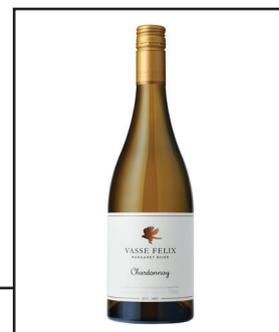


2017 CHARDONNAY



The signature Chardonnay of Vasse Felix. It is made from a selection of premier Chardonnay parcels from Vasse Felix's Vineyards in a modern Margaret River style with elegance, power and restraint.

TASTING NOTES

APPEARANCE Pale straw with a green tinge.

NOSE A subdued yet complex perfume of lemon blossom, lime and ginger, with delicate hints of brioche and pine needles. Savoury overtones of bread crust, almond and spicy oak bring depth to the intriguing fragrance.

PALATE The soft creamy texture, polished acidity and light, dry tannin finish combine to create an incredible body and mouthfeel. Lovely citrus flavours mingle with hints of crushed dry vine leaf and kaffir lime. Not overtly fruity in this cool vintage, the wine is delicate and textured, with pure balance.

WINEMAKER COMMENTS

A very cool season saw the Chardonnay picked three weeks later than in the last 10 years. Despite the cool conditions, beautiful ripeness was achieved with perfect sugar levels and elegant fruit perfumes. We allowed the fruit to undergo Malolactic Fermentation due to its high natural acidity, though it is not an obvious feature of the wine. The fruit was hand-harvested and chilled, gently whole-bunch pressed and transferred to French oak barriques as unclarified juice. The juice was fermented with only natural yeasts from the vineyard. Each parcel was left on lees in barrel for 9 months of maturation with battonage, improving body and texture. Approximately 76% of the fruit is Gingin clone and 24% from Bernard clones 95, 96 and 76. The majority of the fruit was sourced from our Karridale and Wilyabrup vineyards, with a small portion from our new vineyard in Wallcliffe.

VINTAGE DESCRIPTION

2017 was a cooler and later vintage than the previous 10 years; a year of elegant, perhaps slightly lighter bodied wines, though ripe in flavour. Higher than average yields in combination with a cooler season contributed to delayed ripening of the fruit and good acid retention. Some timely warmth and sunshine occurred throughout January, although February temperatures remained moderate with some rainfall. With the cooler weather, canopy management and fruit thinning was imperative to mitigate disease pressures and allow for even, persistent ripening. There was a warm start to March to finish the white harvest, followed by the driest April since 1982, finishing the reds beautifully.

VARIETIES 100% Chardonnay
HARVESTED Late Feb – March 2017
PRESSING Hand Harvest, Chilled, Whole Bunches Pressed
FERMENTATION
100% wild yeast
FERMENTATION VESSEL
French Oak Barrique
JUICE TURBIDITY
Full solids direct from whole bunch pressing (average 455 NTU)
MATURATION
French Oak Barrique
48% New French Oak,
52% 1-3 year old French Oak
9 months
FINING None
BOTTLED January 2018
TA 6.8g/L **PH** 3.18
RESIDUAL SUGAR 0.9g/L
ALCOHOL 13.0%
VEGAN FRIENDLY Yes
CELLARING Now until 2025