

2019 FILIUS CHARDONNAY



Vasse Felix Chardonnay is typified by its bright, elegant fruit, subtle wild complexities, tight structure and fresh acidity, reflecting the vibrancy and purity of this variety in Margaret River. 'Filius' translates to 'son of' in Latin, reflecting the relationship between this wine and its Premier 'father'.

TASTING NOTES

APPEARANCE Bright pale straw colour.

NOSE Fragrant notes of white fleshed stone fruit, granny smith apple, custard and citrus blossom. Elegant aromas of lovely nutty fruit muesli, Danish pastry and a hint of spicy ginger evoke complexity throughout.

PALATE A soft and creamy entrance with elevated pear custard, white peach and almond flavours builds to reveal a lovely fresh acidity and a dry, toasted muesli finish

WINEMAKER COMMENTS

All parcels were treated in respect of the unique qualities coming from our vineyard sites. Natural fermentation with varying solids levels, fine French oak and battonage programs were tailored to each individual batch. Following 8 months of maturation in oak, the parcels were combined to create a unique varietal Chardonnay from Margaret River. For the fourth year in a row we underwent malolactic fermentation due to high natural acidity levels at harvest. Filius Chardonnay fruit tends to be lighter in body and fruit weight, from multiple clones and sites that produce elegant, lighter fruit flavours. They are best handled with judicious oak and lighter solids in fermentation, producing a perfectly balanced, complex, fine Chardonnay with a clean bright palate.

VINTAGE DESCRIPTION

A cool, high-humidity start to vintage meant we benefited 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 in our reds. 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

100% Chardonnay

HARVESTED

Late Feb - Early March 2019

PRESSING

Selectiv harvested, Whole berries,
Air bag press
(following 5 hours skin contact)

JUICE TURBIDITY

Medium cloudy (Average 275 NTU)

FERMENTATION

100% wild yeast

FERMENTATION VESSEL

French Oak Barrique

MATURATION

French Oak Barriques
13% new, 17% 1 year old
70% 2-5 year old
8 months

BOTTLED January 2020

TA 6.6g/L **PH** 3.27

RESIDUAL SUGAR 1.5g/L

ALCOHOL 12.5%

VEGAN FRIENDLY Yes

CELLARING Now until 2025