

LF



Idée Fixe

MARGARET RIVER

This fixation with making 'Champagne method' wines in Margaret River started at Vasse Felix in the early 1980s. Initially a side project by the winemakers of the day, these niche sparkling wines enjoyed a small but curious following for years and years.

Then in 2012, everything changed. A serendipitous discovery in Karridale saw the idea take a new unshakable form: a Margaret River Blanc de Blancs. Today, with fanatical precision, Idée Fixe is grown in its specialist vineyards in southern Margaret River and hand-crafted in its own dedicated house.

A Blanc de Blancs obsession.



VINEYARD
SIZE
29 hectares

SITE
ELEVATION
25-40 metres

PLANTED
FROM
1995

Cloudy skies and biting cold winds define Karridale. This is due to the predominant weather systems coming off the Southern Ocean, rather than the Indian Ocean. At the peak of the day, it can be up to 10 degrees cooler than north of the Margaret River during the grape growing season. The Dunsborough Faultline cuts straight through the vineyard, contributing unique deposits of quartz-breccia through its sandy-loam soils. Specialty Chardonnay clones in this environment retain high acidity with modest, balanced ripeness levels; the building blocks for great Blanc de Blancs.

unearthed a paradox to classical Margaret River.

A serendipitous vineyard discovery in Karridale,

The Blanc de Blancs journey began in 'D Block' of the Idée Fixe origin vineyard in Karridale, in the deep south of Margaret River. A block of established Chardonnay, intended for still wine was found to be curiously high in natural acidity and low in fruitfulness. This gave rise to an experimental Blanc de Blancs in 2012. The vineyard ultimately demanded its own scientific study of soil and microclimate to understand conditions that seemed fundamentally at odds with what we knew of Margaret River. It turns out the wind patterns and soils had their own story.

MEAN MAXIMUM
TEMPERATURE
20.3°

PREDOMINANT
WIND DIRECTION
SSE

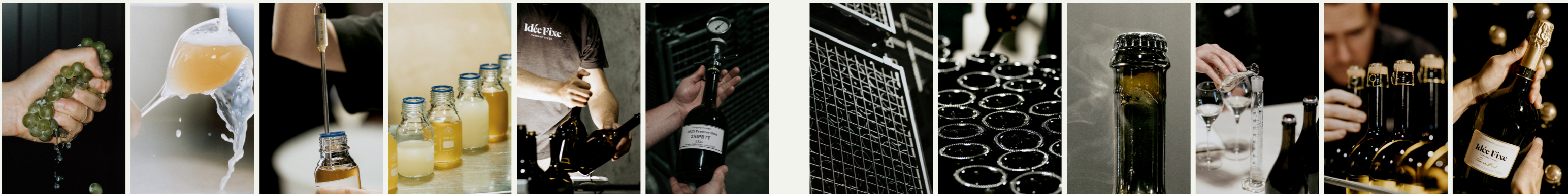
MEAN CLOUDY
DAYS/MONTH
17.1

ANNUAL
RAINFALL
1,194mm



Over 40 years of traditional method heritage informs the Idée Fixe House.

Every masterful step, from vine to bottle, is conducted with exacting purpose.



Harvest

Chardonnay is hand-harvested when the grapes reach a perfect balance between acidity, sugar and flavour; typically around February.

Press

The fruit is chilled, then gently whole-bunch pressed in small batches. The premium free run juice is extracted on a Champagne press cycle over four hours.

Primary Ferment

The juice settles and clarifies in stainless steel tank for 48 hours, before it is racked to a vessel, where it is inoculated for fermentation.

Assemblage

Post fermentation, these batches mature in stainless steel or oak, before meticulous tasting to blend the Idée Fixe base wines in September.

Tirage

The wine receives a precise dose of sugar and specialised yeast for secondary fermentation, and then it is bottled under crown seal.

Secondary Ferment

Fermentation takes place in bottle over 6-8 weeks at a controlled 15°C. The CO₂ released from this process forms the bubbles under pressure.

Lees Age

The bottles rest on yeast lees for 1.5 to 5+ years. These cells from ferment yeast break down (autolysis) to offer complex toast / brioche characters.

Riddle

After maturation, the bottles are gently riddled in small batches from a horizontal to upside-down position, collecting the lees in the neck.

Disgorgé

The yeast in the neck is frozen into a 'plug' and disgorged from the bottle, leaving only the pristine, clear wine.

Dosage

A special liqueur of reserve wine and sugar may be added. Idée Fixe wines are 'Extra Brut', meaning they have under 6 g/L residual sugar.

Muselage

The finished Blanc de Blancs receives its cork and muselet, and rests in bottle for 3+ months to integrate the dose.

Decorate

When ready, the bottle is adorned with its label and hood, then boxed to commence its journey into the world.



Premier Brut Blanc de Blancs

Crafted from premium, free-run cuvée. The unmistakable DNA of southern Margaret River Chardonnay's maritime influence and mineral tension runs through the core. Elegant, expressive and distinct.

DOSAGE TIME ON LEES
~ 5 g/L 24-36 months

Eight specialised grape clones

A clone is a population of vines propagated from a single mother vine. Genetically identical, they reproduce particular characteristics, such as vigour, yield, ripening, bunch shape, flavour, and ultimately, wine quality. The Chardonnay clones at Idée Fixe are of the families, 'Davis' and 'Bernard'.

BERNARD CLONES

Developed in the 1950s by Dr Raymond Bernard at the University of Dijon, France. Arrival in Australia: Late 1980s.

DAVIS CLONES

Developed in the 1950s by scientists at the University of California, Davis. Arrival in Australia: Late 1960s.

The Idée Fixe team are exploring clone and site in Karridale to enhance their understanding and define future Blanc de Blancs. Small parcels of standout clones are bottled singularly.

DOSAGE TIME ON LEES
~ 3-4 g/L 3+ years

add depth to the Blanc de Blancs.

BERNARD 76

Subtle floral aromas. Very delicate citrus and orchard fruits. Moderate acidity.

BERNARD 95

White flower aromas. Ripe orchard fruits and citrus flavours. Moderate to high acidity.

BERNARD 96

Subtle floral aromas. Just ripe pear and apple flavours. Moderate to high acidity.

BERNARD 277

Citrus and saline aromas. Delicate minerality and green apple flavours. High acidity.

DAVIS I10V1

Concentrated lemon, lime and grapefruit aroma and flavour. Very high acidity.

DAVIS I10V3

Musky floral aromas. Ripe melon and yellow stonefruit flavours. Moderate acidity.

DAVIS I10V5

White flower aromas. Ripe grapefruit, white stonefruit flavours. Moderate acidity.

DAVIS G9V7

Saline, oyster shell aromas. Minerality and delicate citrus flavours. High acidity.



Brut Reserve Blanc de Blancs

An exclusive cuvée, composed from the most exquisite selections from the Idée Fixe origin vineyard in the greatest years. These rare Chardonnay parcels have astonishing purity, depth and ageability.

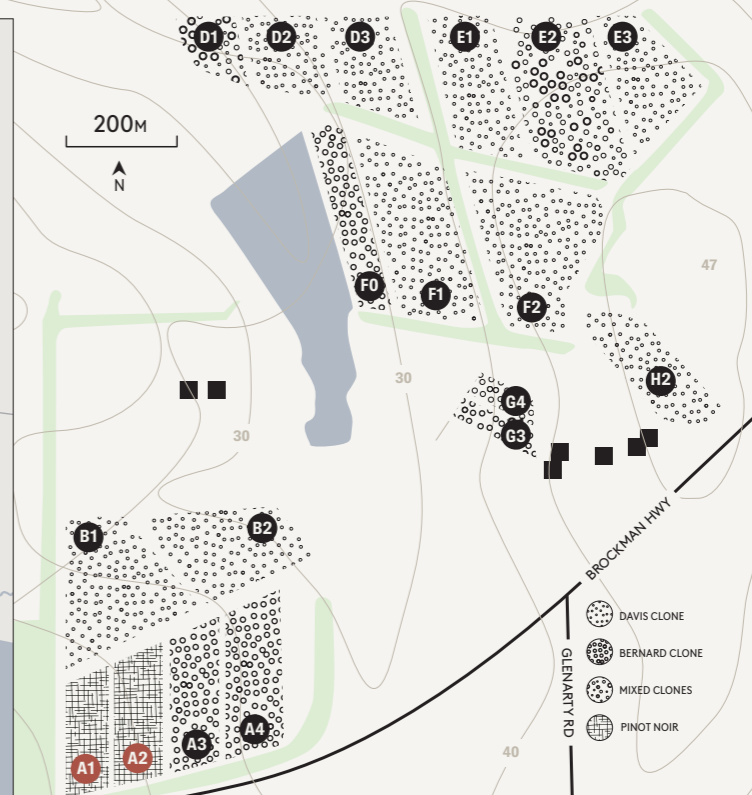
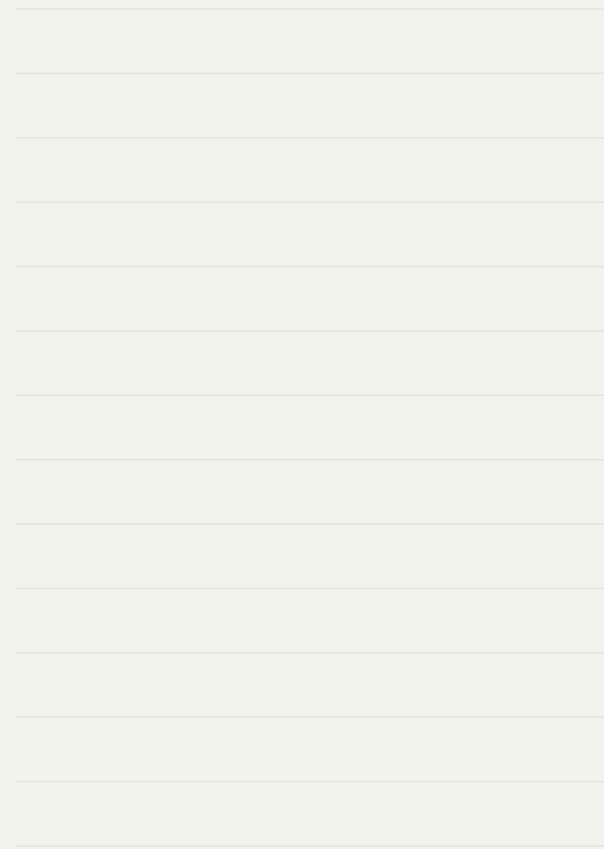
DOSAGE TIME ON LEES
~ 2-3 g/L 5+ years



Brut Rosé (Chardonnay & Pinot Noir)

A savoury, textural Rosé assembled from Chardonnay, with a splash of Pinot Noir. Fruit purity is celebrated and intricate layers of character from the vineyard and winemaking are ideal for food pairing.

DOSAGE TIME ON LEES
~ 5 g/L 18-30 months



Idée Fixe Karridale Vineyard

CHARDONNAY CLONES

BLOCK, CLONE, HECTARES

A3	Bernard 96	1.42
A4	Bernard 95	1.35
B1	Davis 110V5	2.15
B2	Davis G9V7	1.61
D1	Mixed	0.92
D2	Davis G9V7	0.95
D3	Davis 110V5	1.04
E1	Davis 110V5	2.06
E2	Mixed	2.13
E3	Davis G9V7	1.69
F0	Bernard 277	1.64
F1	Davis G9V7	1.25
F2	Davis 110V1	1.64
G3	Bernard 76	0.36
G4	Bernard 95	0.35
H2	Davis 110V1	1.08

PINOT NOIR CLONES

BLOCK, CLONE, HECTARES

A1	D5V12A 'upright'	1.25
A2	D4V2 'droopy'	1.24

We invite you into The IF Club.

IF

The prescription for an incurable fixation.

