



2000 Chardonnay

REGION
Margaret River

GRAPE VARIETY
Chardonnay

INTRODUCTION

The 2000 vintage provided Vasse Felix with its first crop of fruit from the newly established Heytesbury vineyard. The vineyard shows lots of promise and therefore makes up a portion of this wine.

During the 2000 vintage we yet again experienced some rain and cool conditions at the beginning of March. Thankfully the rain was not very severe in Margaret River and the grapes remained healthy and ripened up well with the sunshine that followed.

The 2000 Vasse Felix Chardonnay is 100% oaked this year, using approximately 30% new and the balance 1-4 year old oak. Aged on yeast lees for 10 months prior to blending and bottling in February 2001.

WINEMAKERS COMMENTS

Mid straw colour. The aroma displays the fruit characters of pineapple, nectarine, fresh figs combined with nutty oak and barrel ferment vanilla flavours. The palate is rich with balanced acidity, a lingering nut and fruit finish and overall creamy texture. Vasse Felix Chardonnay is most enjoyable one – three years after bottling.

TECHNICAL DATA

Winemakers	Clive Otto and Will Shields
Harvested	March 2000
Wood	New and Used French Oak – 10 months
Bottled	February 2001
Alcohol	13.8%
Total Acid	6.7g/l
pH	3.13
Residual Sugar	2.6g/l

The Wine that started Margaret River