



2000 *Heytesbury Chardonnay*

REGION
Western Australia

GRAPE VARIETY
Chardonnay

INTRODUCTION

The Heytesbury Chardonnay sits alongside our Heytesbury red as being the pinnacle of quality at Vasse Felix. The juice from our best vineyards is barrel fermented in carefully selected new and used French oak barriques. The ferments run to completion in the controlled environment of our coolrooms. Winemaking techniques such as natural fermentation, malo-lactic fermentation, lees additions and whole bunch pressing are used on small batches to gain a complete range of blending options.

After 10 months on lees all the barrels are tasted and the long process of blending begins. At the end of blending we believe we have a wine which has a subtle complexity, strikingly pure fruit flavours, and a mouthfeel that is clean, restrained, refreshing and completely balanced.

We are confident this wine will develop well over several years. As a young wine the acidity will complement rich creamy food dishes, with age the acids will mellow and the fruit become rounder and richer and will be a good accompaniment to cheeses and simple flavoured dishes.

WINEMAKERS COMMENTS

Pale to mid straw in colour. The aroma displays fruit characters of pineapple, rockmelon, nectarine and flint. Secondary characters of roasted almonds, crème brulée, and attractive French oak complement these flavours. The palate is smooth, with a rich creamy fruit texture that fully covers the palate. The acid is noticeable, giving the wine a long clean and crisp finish.

TECHNICAL DATA

Winemakers	Clive Otto and Will Shields
Harvested	March 2000
Wood	93% French Oak, 4% American Oak, 2% Russian
Bottled	16 Feb 2001
Alcohol	14.0%
Total Acid	7.3g/l
pH	3.371
Residual Sugar	2.8g/l