



VASSE FELIX

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2001 HEYTESBURY CHARDONNAY

winemaker	Clive Otto, Will Shields and David Dowden	alcohol	14.6%
harvested	March 2001	total acid	7.5g/l
wood	10 Months in French Oak – New & Used	ph	3.19
bottled	January 2002	residual sugar	3.0g/l

REGION

Western Australia

GRAPE VARIETIES

Chardonnay

INTRODUCTION

The Heytesbury Chardonnay represents the best quality chardonnay fruit for the vintage.

The juice is barrel fermented in new and used French oak barriques. Winemaking techniques such as whole bunch pressing, malolactic fermentation and lees addition are used to gain a more complex array of options for blending the best possible wine. After 10 months on lees all the barrels are tasted and the process of blending begins. At the end of blending we believe we have a wine that has subtle complexity, strikingly pure fruit flavours and a full bodied mouthfeel that is clean, restrained, refreshing and completely balanced.

WINEMAKERS COMMENTS

Pale to mid straw in colour. Pristine, vibrant fruit aromas dance in the glass. Fruit characters of nectarine, tangerine and grapefruit enveloped with roasted nuts and crème fraiche coming from malolactic fermentation and long maturation on lees in the barrel.

The palate is crisp but also creamy with a great purity of minerals and fruit. New oak has been used sparingly in this wine giving a tight structure and elegance. A wine that reflects its cool climate heritage and will develop well over 4 – 5 years.