



VASSE FELIX

Tel +61 8 9756 5000 Fax +61 8 9755 5425  
Cnr Caves Road and Harmans Road South, Cowaramup  
PO Box 32 Cowaramup Western Australia 6284  
info@vassefelix.com.au www.vassefelix.com.au

## 2004 CHARDONNAY

winemaker	Clive Otto and David Dowden	alcohol	14.1%
harvested	February / March 2003	total acid	8.9g/l
wood	New & Used French Oak for 10 months	ph	3.18
bottled	January 2004	residual sugar	1.88g/l

## REGION

Margaret River

## GRAPE VARIETIES

Chardonnay

## INTRODUCTION

A cool start to the 2004 vintage in Margaret River was ideal for the Chardonnay grapes, being an early ripening variety.

The majority of the Chardonnay grapes were processed before the second week of March with some vineyards experiencing 0.2 Baume increase per week, indicating relatively slow ripening. The average ripeness was 12.4-12.7 Baume (sugar ripeness) with good acid retention from the cooler sites. Although vintage started on the 20th February, Chardonnay was 4-7 days later than previous years.

The 2004 Chardonnay showed impeccable balance on the vine and this was transposed to the wine, with a good balance between acid, fruit intensity, richness and alcohol.

52% of the 2004 Vasse Felix Chardonnay was fermented in oak barriques (45% new oak) with the balance fermented in stainless steel at low temperatures using neutral yeasts to retain freshness and varietal aromas. French oak was the main source of barrique at 98% of the blend. Wild fermentation (natural indigenous yeast) was used on 19% of the blend to induce mouth feel, richness and complex aromas.

## WINEMAKERS COMMENTS

An attractive colour of pale straw with lemon / lime hues.

This Chardonnay shows attractive varietal expression and has lifted aromas of ripe peach, lychees, grapefruits, lemon sherbet and fruity esters. The broad spectrum is completed with vanillin spice, pistachio and hazelnut complexity from the French oak maturation.

A crisp wine with a star fruit, lemon infused palate and a creamy mouth feel imparted by lees stirring in high quality oak barriques. Moderate alcohol combines with firm and citrus acidity, providing a long dry finish. An underlying textured element provides an oily edge and softness whilst the oak plays a supportive structural role offering complexity.

A wine to be enjoyed early for its vibrant fruit, however will cellar for up to 3 years.