



VASSE FELIX

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2005 CHARDONNAY

winemakers	David Dowden	alcohol	13.5%
harvested	Late February – Early March 2005	total acid	7.5 g/L
wood	New and Used French oak – 10 months	ph	3.26
bottled	February 2006	residual sugar	1.94 g/L

REGION

Margaret River

GRAPE VARIETIES

Chardonnay

INTRODUCTION

A cool start to the 2005 vintage in Margaret River was ideal for the Chardonnay grapes, being an early ripening variety. Precise canopy management and attention to detail in the vineyard was vital. The combination of milder conditions, good cropping levels and vigour caused ripening problems throughout the cooler sites.

Sugar ripeness was accelerated this year with acids remaining relatively high. It is advantageous to retain natural acidity provided that the potential alcohol and flavour ripeness is in tune with sugar development. Chardonnays (esp. GG clone) have smaller than normal berries providing some acid zip. Harvest dates were normal with good flavours around ripeness, and in particular Chardonnay, which seemed to preserve the classic lime/citrus backbone.

52% of the 2005 Vasse Felix Chardonnay was fermented in French oak barriques (31% new oak) with the balance fermented in stainless steel at low temperatures using neutral yeasts to retain freshness and varietal aromas. Wild fermentation (natural indigenous yeast) was used on 20% of the blend to induce mouth feel, richness and complex aromas.

WINEMAKERS COMMENTS

Exhibiting pale straw tints with vibrant green hues, the wine displays a complex array of varietal aromas encompassing white peach, grapefruit, and nectarine which is well supported by spicy French oak notes and mealy pistachio and cashew nut lees influences.

The palate bursts with crisp flavours of fresh stone fruits, lemon, and grapefruit, all of which is woven seamlessly within the nutty and creamy background imparted by judicious lees stirring in high quality French oak. Abounds in richness and depth of flavour, all is held in perfect balance by way of fine and tapering acidity on the long, soft, and flavoursome finish.

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