



VASSE FELIX

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2006 HEYTESBURY CHARDONNAY

winemakers	David Dowden and Virginia Willcock	alcohol	13 %
harvested	Late March Early April 2006	total acid	7.1 g/L
wood	90% oaked, 55% new oak	ph	3.24
bottled	March 2007	residual sugar	1.55 g/L

REGION

Margaret River

GRAPE VARIETIES

Chardonnay

INTRODUCTION

The 2006 vintage in Margaret River was one of the coolest experienced by the region, and proved to be ideal for the Chardonnay grapes, being an early ripening variety. Precise canopy management and attention to detail in the vineyard was vital. Vines will usually compensate for cooler conditions by reducing their cropping capacity so that every chance is given to obtain optimum ripeness. Overall, the 2006 white wines from Vasse Felix will be some of the best since 1992, 1996 and 2002, with extraordinary freshness, vibrant lifted fruit intensity, elegant structure and balanced finesse.

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 (especially the Gin Gin clone) have smaller than normal berries providing some acid zip. Harvest dates were delayed, however the long, cool ripening period allowed for the development of good flavours, with the Chardonnay preserving its classic lime/citrus backbone.

The Heytesbury Chardonnay represents the best Chardonnay Vasse Felix can produce from fruit grown in the Margaret River region. It is a selection of the best barrels from the best batches of Chardonnay that best represent the vintage.

WINEMAKERS COMMENTS

The 2006 Heytesbury Chardonnay is a superb example of a Margaret River Chardonnay from a slightly cooler vintage.

The aroma is very complex with subtle hints of lime zest and stonefruit with beautifully integrated spicy toasted oak notes in the background, while continuing to give off a pretty jasmine tea aroma.

Fresh, crisp grapefruit and lemon flavours upfront are rounded off by a creaminess provided by a small portion of malolactic fermentation and some fresh yeast lees characters. Cinnamon clove spices and toasted oak add to the mid-palate complexity and weight.

A firm, fresh acid follows through to the finish and is balanced beautifully by the lingering fruit flavours.

A wine that will develop further complexity with 2-5 years in bottle.