



VASSE FELIX

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## 2006 CHARDONNAY

winemakers	David Dowden	alcohol	13.0 %
Harvested	March 2006	total acid	8.1 g/L
Wood	48% New and old French oak – 10 months	ph	3.37
Bottled	January 2007	residual sugar	1.1 g/L

### REGION

100% 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 (esp. GG 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 the classic lime/citrus backbone.

A proportion of the 2006 Vasse Felix Chardonnay was fermented in French 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 a small proportion of the blend to induce a greater richness and complexity to the aromas and mouthfeel.

### WINEMAKERS COMMENTS

Pale straw in colour with bright green tinges, the 2006 Vasse Felix Chardonnay is highly perfumed with lifted floral notes. Defined Chardonnay aromas of citrus oil, white peach, tropical fruits, lemon sorbet and floral spice provide clean and precise aromatics. French oak maturation for 10 months adds subtle toasty complexity and sweet honeycomb flavours.

A full bodied wine with good fruit sweetness and depth, with the palate very typical of a luscious chardonnay finely structured by fresh acidity and green apple flavours. Wild fermentation and lees stirring offers texture and richness to this perfectly balanced wine. Enjoy upon release or allow further richness and complexity to develop over the next 3 – 5 years.