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2007 HEYTESBURY CHARDONNAY

winemaker	Virginia Willcock	alcohol	13.5 %
harvested	February / March 2007	total acid	6.1 g/L
wood	100% barrel fermented, 49% New French oak barriques – 10 months in oak	ph	3.30
bottled	February 2008	residual sugar	1.5 g/L

REGION

Margaret River

GRAPE VARIETIES

Chardonnay

INTRODUCTION

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 2007 vintage in Margaret River was early, warm and dry. The fruit was harvested at relatively low Baumé to ensure the retention of natural acidity which can be lost quickly in warmer years. The fruit that was harvested early provides clean, citrus characters and the slightly riper batches add complexity to with white peach and stone fruit nuances coming through on the mid palate. The fruit was picked in the cool of the night, preserving vibrant fruit character, with 43% handpicked and whole bunch pressed. The juice was pressed off and the free-run separated, before settling overnight and then racked to barrels with varying levels of solids, helping to achieve more intense fermentation characters and palate weight. All batches used for the 2007 Heytesbury chardonnay were fermented 'wild' with no yeast added to the juice. Maturation was in French oak barriques, of which nearly half were new. The Chardonnay batches were stirred throughout maturation, allowing the lees to impart further complexity to the texture and palate weight of the wine. The best batches of Chardonnay were then selected, and individual barrels from each batch were blended to create the Heytesbury Chardonnay.

TASTING NOTES

The 2007 Heytesbury Chardonnay is bright straw in colour with a green hue. The wine displays beautiful, complex aromas, combining savoury elements with ripe fruit perfumes. There are hints of fresh sour dough and toasted vanillin oak spice, with some peach and melon characters. The palate is intense and full bodied, with a creamy texture and lovely fresh acidity that helps to create a balanced, almost seamless wine. Flavours of lemon rind, cinnamon and cloves carry the palate through to the finish with bright citrus notes. The soft, beautifully integrated French oak supports the lingering, textured finish of this superb wine. The 2007 release will develop further complexity over 3-5 years in bottle.