



VASSE FELIX

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2008 CHARDONNAY

winemakers	Virginia Willcock	alcohol	12.5 %
Harvested	February 2008	total acid	7.4g/L
wood	86% French oak (42% new) 9 months	ph	3.22
bottled	January 2009	residual sugar	1.5 g/L

REGION

100% Margaret River

GRAPE VARIETIES

Chardonnay

INTRODUCTION

Margaret River Chardonnay has developed a strong reputation and following throughout the world. It is recognized as a more modern style of Chardonnay, focusing on the fruit attributes and allowing oak and fermentation complexities to support, not overwhelm the delicate nature of Margaret River Chardonnay fruit.

WINEMAKERS COMMENTS

January and February were warm, resulting in the Chardonnay fruit arriving at the winery earlier than usual. Nights were still relatively cool and the days dry, allowing the Chardonnay fruit to achieve the varietal definition and aroma characteristics that Margaret River is well known for.

The fruit was picked in the cool of the night, preserving vibrant fruit characters. The batches of juice were pressed off, settled and then racked to barrels with varying levels of solids, helping to achieve more intense fermentation characters and palate weight.

80% of the Chardonnay batches were fermented 'wild' with no yeast added to the juice. Others were inoculated with yeast.

Maturation was in French oak barriques, of which just over 40% 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.

TASTING NOTES

The 2008 VF Chardonnay is pale straw in colour with a bright green tinge. The aroma is fresh, with fragrant hints of lemon and lime, white peach and honeydew. Subtle, complex aromas of yeast character and apple cinnamon and clove are imparted partly from the French oak.

A vibrant palate with fresh, crisp acidity hints at a more modern style of Australian Chardonnay. The flavours are clean, fresh and subtle; however a lovely underlying complexity exists with savoury elements from the portion of natural ferment and new French oak. The wine finishes long and clean with hints of oak spice and fresh citrus and stone fruit.

A wine that will continue to develop further complexity and richness if cellared carefully over the next 3 - 5 years.