

2009 CHARDONNAY



VASSE FELIX



Chardonnay is the best performing white variety in Margaret River and this wine comes from Vasse Felix's best vineyards in the region.

It was fermented in individual parcels with wild yeasts and matured in French Oak for nine months. Our Chardonnay has developed significantly over recent years to a modern style embracing the fruit, some solids in the juice and the natural yeast from the vineyard.

TASTING NOTES

Appearance • Pale straw with a bright green hue.

Nose • Complex, fragrant aromas with lovely biscuit characters and hints of lemon and subtle vanilla. The oak is beautifully integrated, sitting perfectly with the perfume of fine Margaret River Chardonnay.

Palate • The wine arrives vibrant and fresh on the palate, with a beautiful silky texture and hints of citrus, stone fruit and biscuit stretching fine and long through the palate. The wine finishes with fresh acidity and subtle hints of spicy oak.

WINEMAKER COMMENTS

The fruit was picked in the cool of the night, preserving vibrant aromas and fruit characters. The batches of juice were pressed off, settled overnight and then racked to barrels with varying levels of solids, helping to achieve more intense fermentation characters and palate weight. Fermentation occurred naturally in the barrel for nine months until blending. Each batch was treated with lees stirring according to its own requirements.

VINTAGE DESCRIPTION

Two cold springs in 2007 and 2008 contributed to low yields in 2009. Summer was moderate and fine conditions remained throughout harvest. These conditions produced superbly ripe and balanced fruit displaying all the hallmarks of a fine vintage.

REGION Margaret River

VARIETIES 100% Chardonnay

HARVESTED Feb 2009

OAK 100% French oak, 9 months
(30% new, 70% 1 year old)

TA 7.9g/L PH 3.2

RESIDUAL SUGAR 1.23g/L

ALCOHOL 13.0 %

BOTTLED February 2010

CELLARING Drinks beautifully
now, will reward cellaring over the
next 3-5 years.