



## 2009 HEYTESBURY CHARDONNAY

VASSE FELIX



Heytesbury Chardonnay is a barrel selection of the very best Chardonnay parcels from the 2009 Vintage.

It was fermented entirely with wild yeasts and matured in French oak barriques with battonage for nine months. Our style of Chardonnay has developed significantly over recent years with complex vineyard character coming from less clarified juice and natural yeast.

### TASTING NOTES

Appearance • Brilliant, Bright Straw

Nose • White peach, pineapple, savoury notes of mushroom and cream, hints of flinty firecrackers, spicy oriental perfumes with frangipani and an inkling of smoked game, and a delicate hazelnut and light toasted vanilla bean.

Palate • Incredible body and weight with juicy acid and a firm, balanced structure. The flavours flow onto the palate, complex like the nose, with lingering stonefruit and mouthwatering acidity complimenting the pristine fruit.

### WINEMAKER COMMENTS

Small batches were selected from the finest sections of our best vineyards and clones. Each batch was very gently pressed with free-run separated and settled overnight. The juice was then transferred to barriques with the inclusion of some solids to achieve more intense ferment characters and palate weight. Each batch was fermented 'wild' with no yeast addition and was stirred throughout the nine months of maturation, allowing the yeast lees to impart further complexity, texture and palate weight to the wine. With bright, natural acidity a priority, no malolactic fermentation was encouraged.

### VINTAGE DESCRIPTION

The season started slowly with a cool, wet spring and an extended flowering period. January welcomed some lovely sunshine which remained until the end of vintage, ripening the fruit perfectly.

REGION Margaret River  
VARIETY Chardonnay  
CLONAL TYPE GinGin, Bernard  
HARVESTED February/March 2010  
OAK 100% French oak, 9-10 Months  
(80% new, 20% 1-2 year old)  
TA 7.2 g/L PH 3.21  
RESIDUAL SUGAR 1.17 g/L  
ALCOHOL 13.5 %  
BOTTLED February 2010  
CELLARING Drinking  
beautifully now, will reward  
cellaring over next 5-10 years