

2010 CHARDONNAY

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 Brilliant straw.

NOSE A fragrant, elevated perfume of citrus blossom and meadow flowers with fresh orange zest and hints of peach. Complex almond and vanilla aromas sit beneath, delicately wound with subtle yet enticing, lightly toasted French oak.

PALATE Arrives vibrant and fresh, with generous white peach and citrus flavours that dominate alongside lemon meringue and biscuit nuances. A crisp and defined acid line draws the fruit to a long and refreshing finish and highlights a fine thread of lingering spice on the palate. Overall a wine of vibrance and delicacy with mouthwatering length.

WINEMAKER COMMENTS

The fruit was picked in the cool of the night, preserving its vibrant aromas and fruit characters. It was picked at relatively low Baume to preserve natural acids and produce lower alcohol for a tighter, more refreshing style of Chardonnay. Each batch of fruit was pressed off immediately, settled and then racked to oak barrels with varying levels of solids, for more intense fermentation character and palate weight. All batches were fermented *à la sauvage* with no yeast addition and were stirred throughout the ten months of maturation, allowing the yeast to impart further complexity to the wine. As bright, natural acidity is priority, no malolactic fermentation was encouraged.

VINTAGE DESCRIPTION

Moderate spring conditions in 2009 allowed for better flowering and fruit set then experienced in the previous two years. High temperatures in late January/February saw rapid ripening for whites. Harvest timing was critical and the end results were pristine.

VARIETIES 100% Chardonnay

HARVESTED February 2010

OAK 100% French oak, 10 months
(34% new, 66% 1-2 year old)

TA 7.2 g/L **PH** 3.22

RESIDUAL SUGAR 1.70 g/L

ALCOHOL 12.5%

BOTTLED February 2011

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