

2011 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 • Brilliant pale lemon yellow with a green tinge.

Nose • Elegant, fragrant notes of a Granny Smith apple, white peach and pineapple salad with a fresh squeeze of lemon juice over the top. Some complex doughy yeast, custard éclairs, lemon butter and a hint of vanillin oak punctuate the nose.

Palate • A vibrant entry with a juicy mid palate displaying apple, stone fruit and zesty lemon. Lovely tight acid structure drives the length with some cooked lemon skin and lemon barley flavours lingering.

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 'wild' with no yeast addition and were stirred throughout the nine 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

A very dry Spring resulted in small balanced canopies and early development stages. A very warm Summer with timely rainfall around veraison was followed with rapid ripening to an early vintage. Whites were harvested in a very short time frame though retained good acid.

REGION Margaret River
VARIETIES 100% Chardonnay
HARVESTED February 2011
OAK 100% French oak, 9.5 months
(29% new, 71% 1-2 year old)
TA 7.0g/L PH 3.21
RESIDUAL SUGAR 1.33g/L
ALCOHOL 12.5 %
BOTTLED January 2012
CELLARING Drinking beautifully
now, will reward cellaring over the
next 2-4 years.