

2013 CHARDONNAY (NEW)



A pure, elegant and vibrant style of Chardonnay, embracing the region's powerful fruit with complexity and restraint to express the environment, with the hallmarks of Vasse Felix's premier vineyards.

TASTING NOTES

APPEARANCE Pale straw with a green tinge.

NOSE Elegant, fine and complex perfume with vibrant fruit fragrances of pineapple, white peach and delicate fresh ginger and wild mushroom nuances beneath. Yeast and fine oak contribute exciting layers of smoked charcuterie, spicy clove and stone flint.

PALATE The palate is bright, fresh and luscious with white peach and mushroom notes and a fine-tuned structure integrating the wine's mouth-watering acidity, fruit and oak. Its seamless, suspended palate finishes with a delicate citrus flower note.

WINEMAKER COMMENTS

A substantial viticulture program commenced at Vasse Felix in 2006, with the vision to enhance the resources of ultra-premium Cabernet Sauvignon and Chardonnay grown within the Estate. The original Wilyabrup Vineyard was carefully expanded and a specialty vineyard was acquired in Karridale. These are known as the Estate's Premier Vineyards. In 2013 the combination of vine age, yields and season enabled Vasse Felix to realise a significant outcome of this program and make the first vintage of this much-anticipated Chardonnay to sit alongside the Estate's historic Cabernet Sauvignon. The fruit was hand-harvested, chilled, gently whole-bunch pressed and transferred to French oak barriques as unclarified juice for fermentation with only natural yeasts from the vineyard. Each parcel was left on lees in barrel for 9 months of maturation with battonage.

VINTAGE DESCRIPTION

Moderate spring temperatures accompanied by low solar radiation and cool soil conditions contributed to slower vine growth and increased disease pressure. Thankfully, a consistent warm / dry summer ensured clean canopies and a timely start to the white harvest. Weather remained warm, without extremes. White varieties have lovely acidity and elegant, ripe fruit.

VARIETIES 100% Chardonnay

HARVESTED February 2013

OAK 100% French oak (45% new, 55% 1 - 2 year old), 9 months

TA 6.7 g/L **PH** 3.10

RESIDUAL SUGAR 1.24 g/L

ALCOHOL 13%

BOTTLED February 2014

CELLARING Up to 7 years