

2015 CHARDONNAY



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 Brilliant straw green

NOSE Elevated honeysuckle, grapefruit and kaffir lime aromas mingle with a fresh sea-breezy quality to this nose that hints at a sense of place by the ocean. Lower tone signature Chardonnay notes of nougat, grilled nuts and shortbread biscuit bring depth and richness to an alluring bouquet.

PALATE The mouth bursts with regional purity and a quartz acidity that compliments the coiled citrus power and textural finesse of the wine. Judicious use of fine French oak lends hazelnut and wafer flavours plus extra length, assuring excellent ageing potential.

WINEMAKER COMMENTS

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

Mild conditions in Margaret River with no extreme weather conditions, allowing for balanced fruit and a slow and steady intake. There was no disease pressure and fruit quality is excellent the only disappointment was yields being down across the Region for all key varieties. This was the outcome of storms in spring and pressure from an increase in the local population of Silver Eyes (birds) and no Marri Blossom.

VARIETIES 100% Chardonnay

HARVESTED February 2015

OAK 100% French oak, 9 months
(42% new, 58% 1-2 year old)

TA 6.8g/L **PH** 3.18

RESIDUAL SUGAR 0.8g/L

ALCOHOL 13.0%

BOTTLED February 2016

CELLARING 5-7 years