

2015 FILIUS CHARDONNAY



Vasse Felix Chardonnay is typified by its bright, elegant fruit, subtle wild complexities and a tight acid structure, reflecting the vibrancy and purity of this variety in Margaret River. 'Filius' translates to 'son of' in Latin, reflecting the relationship between this wine and its premier 'father'.

TASTING NOTES

APPEARANCE Pale straw with a green.

NOSE Lovely lemon biscuit, with light peach and pineapple notes meddle with a complexing lift of grapefruit pith, ghee, hints of spicy ginger oak and savoury herbed bread crust.

PALATE The palate lands soft and creamy with a rapid mouth-watering acidity. The flavour carries peach, pineapple and lemon pith, finishing pleasantly dry and fresh with lingering savoury spicy oak under the bright fruit.

WINEMAKER COMMENTS

All parcels were treated in respect of the unique qualities coming from our vineyard sites through natural fermentation with varying solids levels, fine French oak and battonage programs tailored to the individual batch. Following 9 months of maturation in oak, the parcels with vibrant fruit perfumes and elegant fruit weight with complex yeast and integrated oak as an overall blend, were combined to create a unique vibrant complex varietal Chardonnay from Margaret River.

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
(22% new, 78% 1-4 year old)

TA 7.6g/L **PH** 3.24

RESIDUAL SUGAR 1.1g/L

ALCOHOL 12.5%

BOTTLED November 2015

CELLARING Drinks beautifully now,
will reward over 2-5 years