

RESERVE CHARDONNAY

Vintage: 1996

Comments: The philosophy of making our Reserve Chardonnay is to make the best wine, using the highest quality fruit, usually sourced from old Mendoza clone vines and highest quality new French oak. The Reserve Chardonnay is 100% barrel fermented in French oak, whereas the Vasse Felix Chardonnay is only 50% barrel fermented.

The fruit sourced to make this Chardonnay is from some of the oldest Chardonnay vines in Western Australia, planted at Forest Hill in 1978. Only the finest barrels are selected after the wine has been on yeast lees for 10 months.

The Reserve Chardonnay is made for it's aging potential and will be drinking in it's prime, 2-4 years after the year of it's vintage. At this point the fruit flavours will be blissfully married to the oak flavours.

Tasting: A very rich Chardonnay, which boasts a toasty Hazelnut nose with hints of Butter and Vanilla. The palate is rich and fat with Peaches and Cream, spiced by balancing acidity and amazing viscosity.

Cellaring: The Reserve Chardonnay will be drinking at it's best in 2-4 years post vintage.