

## **HEYTESBURY CHARDONNAY**

**Vintage:** 1997

**Comments:** Heytesbury is the Holmes à Court family company of which Vasse Felix is proudly a part. The philosophy of making the Heytesbury Chardonnay is to produce a Chardonnay wine that will stand alongside premium Chardonnay's of the world.

The quality of the grapes is the main factor in achieving a premium Chardonnay. The fruit sourced to make this Chardonnay is from some of the oldest Chardonnay vines in Western Australia, planted at Forest Hill Vineyard, Mount Barker in 1978.

Only the finest barrels are selected from wine that has been aged on lees for 11 months.

The Heytesbury Chardonnay is made for its ageing potential and will be drinking in its prime 3-5 years from vintage. At this point the fruit flavour will be blissfully married to the oak flavours.

**Tasting:** A sophisticated and elegant Chardonnay that shows seductive citrus fruits intermingled with oatmeal and vanilla oak on the nose. The palate has a silky creamy texture with zesty acidity that will enable it to age gracefully.

**Cellaring:** The Heytesbury Chardonnay will be drinking at its best in 3-5 years post vintage.

**Analysis:** Alcohol: 14.1%  
Total acid: 7.7gm/L  
pH: 3.24  
Sugar content: 2.2gm/L  
Bottling date: Feb 1998