

1998

Heytesbury

Chardonnay

REGION

Western Australia

GRAPE VARIETY

Chardonnay

INTRODUCTION

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 of a standard that will stand alongside premium Chardonnays' 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.

WINEMAKERS COMMENTS

A powerful and seductive Chardonnay with pineapple and lemon meringue pie aromas and creamy nuttiness coming from extended yeast - lees contact. On the palate the Heytesbury Chardonnay is well structured with good weight showing restrained elegance with skilful use of oak. This Chardonnay is built for the long haul.

CELLARING

6 - 10 years