



VASSE FELIX

1999 *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 along side the best Chardonnay's of the world.

The quality of the grapes is the main factor in achieving a premium Chardonnay. The fruit for the 1999 Heytesbury Chardonnay was selected from a 1978 Chardonnay planting in Mount Barker and a relatively younger estate in Margaret River.

The fruit of these two vineyards was barrel fermented in French oak and aged on yeast lees for 10 months before final selections and blending took place. Only the finest barrels of wine were chosen for the Heytesbury blend.

The selection criteria is based on intensity and purity of fruit flavour, quality of oak, mouthfeel and overall balance, and finally the wines potential to age gracefully.

WINEMAKERS COMMENTS

A powerful and seductive Chardonnay with pineapple and lemon meringue pie aromas and a creamy nuttiness coming from extended lees contact. On the palate the Heytesbury Chardonnay shows clean, mouth watering fruit and balanced oak tannins. The wine is tight and restrained at the time of writing and will fully blossom with 3 – 5 years careful cellaring.

TECHNICAL DATA

Winemakers	Clive Otto and Will Shields
Harvested	April 1999
Wood	87% French Oak 13% American Oak
Bottled	July 2000
Alcohol	14.2%
Total Acid	6.2g/l
pH	3.21
Residual Sugar	1.6g/l