

2024 Chardonnay

The quintessential Margaret River Chardonnay, made from a selection of Vasse Felix's premier plots of powerful Chardonnay. Made in the modern Margaret River style of elegance, power and restraint, with the wild complexity which distinguishes Vasse Felix Chardonnay.



APPEARANCE

Straw with a gold and green tinge.

NOSE

Beautifully complex yet perfectly complete. Just ripe rockmelon and honeydew with citrus blossom, a touch of lemongrass and tarragon, flowing into savoury notes of mushroom and chicken bouillon, balanced by mineral notes of struck flint and seaspay.

PALATE

A weighted, fleshy core, balanced by fresh acidity and fine dry phenolics that frame its power and complexity. Grilled nectarine, roast pecan, galangal, and smoked cream drive the flavour to a bright pure finish.

WINEMAKER COMMENTS

Selected premier parcels of Chardonnay rooted in the lean soils of the coastal ridge delivered naturally concentrated, low-yielding fruit. Select sections were hand-harvested, gently whole-bunch pressed and transferred to French oak barriques as unclarified juice for fermentation. The remaining parcels were Selectiv-harvested and direct pressed, producing cloudy, high-solids juice that was then racked to barrel. All batches relied solely on the vineyard's indigenous yeasts for fermentation. Each batch was matured on lees in barrel for ten months before blending, followed by a further five months of harmonisation in the cellar prior to bottling. The majority of our Premier Chardonnay (90%) is Gingin clone, providing strength, power and structure, while the balance comprises Bernard clones 95, 96 and 76, bringing lightness, softness and a creamy texture for complete palate harmony. The warm, dry and early harvest of 2024 has gifted this wine enormous power, with purity maintained through the resilience of the Gingin clone and the exceptional health of canopies following a warm spring.

VINTAGE DESCRIPTION

The 2024 vintage was early and fast-paced. An early spring, the warmest in memory, saw below-average rainfall, leading to early flowering, veraison, and fantastic growing conditions for the canopies. Summer brought no rainfall and sustained warmth, with no extremes, ensuring most fruit ripened without damage. Harvest began in mid-January with Wilyabrup Chardonnay, displaying great balance and flavour. Sauvignon Blanc followed, with slightly lower yields but ripe fruit flavours. The Marri blossom was phenomenal this year, keeping bird pressure to almost zero. Despite the early start and warm, consistent conditions, the fruit quality was beyond expectations.

VARIETIES

100% Chardonnay

HARVESTED

17 January - 10 February

PRESSING

Hand harvested, chilled, whole bunches pressed, some whole berry air bag pressed

JUICE TURBIDITY

High solids - average 580 NTU (full solids direct from whole bunch pressing, balance racked off at high NTU)

FERMENTATION

100% wild yeast

FERMENTATION VESSEL

French oak barrique

MATURATION

French oak barrique
30% new, 70% 1-3 year old
15 months; 10 months in oak, 5 months blended in tank

BOTTLED 1 May 2025

TA 6.5g/L PH 3.19

MALIC ACID 0.67g/L (3/4 MLF)

RESIDUAL SUGAR 1.2g/L

ALCOHOL 13.5%

VEGAN FRIENDLY Yes

CELLARING Enjoy now fresh, 5+ years for complex, aged Chardonnay