



2024 SINGLE PLOT CHARDONNAY ‘DHH1’

VINTAGE 2024		VARIETAL 100% Gingin Chardonnay		LOCALITY Wallcliffe		HAND HARVESTED 7 Feb 2024	
VINE AGE 5 years	YIELD 4.28 t/ha	LOCATION 33°59'49"S, 115°06'13"E		ASPECT W, 78-82m^		SOIL Red Chromosol, Karri Loam	
PRESSING 100% hand harvested, chilled, whole bunches pressed				JUICE TURBIDITY High solids (430 NTU)			
FERMENTATION 100% wild		FERMENT VESSEL French oak barrique		MATURATION French oak barrique, 1-4 yo, 11 mth			
BOTTLED 15 Jan 2025		TA 6.2g/L	PH 3.17	MALIC ACID 0.36g/L (MLF complete)		RESIDUAL SUGAR 0.97g/L	
ALCOHOL 13.5%		VEGAN FRIENDLY Yes		CELLARING 2025 developing, 2026 amazing, 2026+ complex and developing			

The Single Plot DHH1 limited-release Chardonnay is a site-specific expression that is truly unique. Grown on a tiny plot in a cool pocket of our Wallcliffe site, it has a north-south row orientation with a westerly aspect, perched on a sloping hill at 78–82 m above sea level, on Red Chromosol (Karri Loam) soils enriched by alluvial laterite deposits. In an unusual 2024 season, this plot performed exceptionally, producing fruit with a precise, restrained and remarkable profile, making a dedicated bottling essential. The plot’s small bunches and abundance of tiny berries contribute to its intensity and finesse. As with all Vasse Felix Chardonnays, pure expression is at the core. To highlight this, older, lighter oak was chosen to celebrate the wine’s elegance, natural acidity, and pristine, lighter-framed style. The wine is unfined and unfiltered, allowing the distinct character of DHH1 to shine.

APPEARANCE Light pale straw

NOSE An elegant, light perfume of lemon pith, candle wax and subtle ginger spice. Hints of wet stone evoke the refinement of this delicate Chardonnay plot, perfectly entwined with its natural fermentation character.

PALATE A crystalline, fresh palate, with bright acidity and a beautifully balanced, elegant structure. Infused with classic natural fermentation, its purity defines its finesse. Stone-like dryness is complemented by a silky, satin-like, waxy finish.

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.