

2025 Classic Dry White

A classic Margaret River blend of Semillon and Sauvignon Blanc. This popular, pure-fruit style has been made by Vasse Felix since 1987. It is zesty, fresh and crisp.



APPEARANCE

Bright pale straw, with a green tinge.

NOSE

Pretty lemon zest and citrus flower perfume with elegant hints of lemongrass, candle wax and a touch of savoury herb, including Mexican tarragon.

PALATE

Light, pretty, soft and effortless, with a bright nashi pear crunch. Always refreshing and crisp, with a lovely, pristine fruit core.

WINEMAKER COMMENTS

2025 Classic Dry White is comprised of sustainably grown fruit and fermented with organic and aromatic, mixed strain yeasts. This has contributed to heightened fruit expression with textural elements. Thanks to another beautiful growing season, all fruit was picked at optimal ripeness and completed by early March. This vintage has delivered a soft and full fruit core while still offering light, fresh acidity.

VINTAGE DESCRIPTION

The 2025 vintage in Margaret River was a beautifully moderate season, shaped by precision and patient harvest timing. After a delayed onset of winter rains, August saw record rainfall, followed by a dry spring and summer. Average growing season temperatures aligned closely with 2021 and 2022, creating healthy conditions. The effects of the previous vintage's early, dry conditions were still evident, with some vines showing uneven growth and reduced vigour. White harvest commenced on 6 February, spanning four weeks. Precision was key, as patience allowed the fruit to achieve balance in flavour, acidity, and sugar. Sauvignon Blanc thrived, benefiting from well-structured canopies and steady ripening, which contributed to excellent flavour development. Semillon also delivered an impressive crop, ripening evenly in moderate conditions during the tail end of the white harvest. Yields met or exceeded expectations and fruit quality was outstanding across all sites.

VARIETIES

66% Semillon, 34% Sauvignon Blanc

HARVESTED

6 February - 7 March 2025

PRESSING

Machine harvested and whole berry air bag pressed

FERMENTATION

Free run juice was settled before racking with low turbidity. Fermented with selected organic strains.

FERMENTATION VESSEL

Stainless steel tank

MATURATION

Stainless steel tank

BOTTLED

June 2025

TA 5.8g/L PH 3.24

RESIDUAL SUGAR 1.6g/L

ALCOHOL 13.0%

VEGAN FRIENDLY Yes

CELLARING Fresh on release. Drink now until December 2026.