

2025 Filius Chardonnay

A contemporary house style with versatile drinkability. A vibrant, modern Chardonnay with pure fruit, wild complexities and mouth-watering natural acidity. An earlier drinking style with alluring savoury nuances from Vasse Felix's quality-led, minimal intervention winemaking approach.



APPEARANCE

Bright pale straw.

NOSE

Elegant, yet confidently Chardonnay. A delicate fragrance of rockmelon, lemon-herb butter and Granny Smith apple, layered with subtle cucumber freshness and a gentle savoury note of avocado nori and a fine thread of limestone minerality.

PALATE

Light, fresh and finely composed, with a restrained creamy core. Notes of lemon curd are balanced by crisp cucumber freshness and polished acidity, carrying through to a warm, dry, gently powdery finish. Poised and expressive now, with the promise of additional weight and complexity with time in bottle.

WINEMAKER COMMENTS

Parcels of Filius Chardonnay are typically lighter in body and fruit weight, derived from multiple clones and sites that naturally produce elegant, lighter fruit flavours. These parcels benefit from judicious oak handling and lighter solids during fermentation, resulting in a delicately balanced, complex, and fine Chardonnay with a clean, bright palate. The distinctive fruit from these vineyard patches bring finesse and harmony to this wine.

Each parcel was handled with respect for the unique qualities of our vineyard sites, undergoing natural fermentation with varying solids levels, and tailored fine French oak and bâtonnage programs. After 7 months maturation in oak, the parcels were blended to create a quintessential Vasse Felix Chardonnay from Margaret River; vibrant, elegant and complex.

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. Chardonnay was in exceptional condition at harvest. Yields met or exceeded expectations, and fruit quality was outstanding across all sites.

VARIETIES

100% Chardonnay

HARVESTED

6 Feb - 6 Mar 2025

PRESSING

100% Selectiv harvested and destemmed, whole berry air bag press

JUICE TURBIDITY

Medium cloudy (approx 350 NTU)

FERMENTATION

100% wild yeast

FERMENTATION VESSEL

100% French oak barrique

MATURATION

French oak barriques

3% new and 97% 1-7 year old French oak barriques
7 months

BOTTLED December 2025

TA 6.3g/L **PH** 3.20

MALIC ACID 0.67g/L (approx. 60% MLF complete)

RESIDUAL SUGAR 0.6g/L

ALCOHOL 12.5%

VEGAN FRIENDLY No

CELLARING

Fresh on release, will develop great complexities in 2-5 years.