

# 2010 HEYTESBURY CHARDONNAY

---



JamesSuckling.com

James Suckling

96

A wine that has come to represent the pinnacle in Australian chardonnay in a modern, powerful and complex style, this oozes tension. The nose is flinty and intense, delivering citrus and fresh-cut white peach aromas plus struck match, grilled nuts and lemon curd. A palate of genuine intensity, the powerfully rich fruit with deep and dense texture is cut perfectly by piercing acidity; flavors run through citrus and stone fruits with stylish grilled nuts and gently spiced woody nuances. Rarely do you find a chardonnay that marries complexity and purity this well. Drink now.

---

Jancis Robinson.com

Julia Harding MW

17.5

70% new oak. 'We hit our straps' with this vintage, says winemaker Virginia Willcock. (I had to look up that Australian phrase, though could guess it means 'reaching full potential'.) They were confident about whole-bunch pressing straight to barrel, higher solids. Gingin clone usually has higher skin to juice ratio because of the number of smaller berries. This wine won almost every trophy in Australia and changed the way people saw Vasse Felix as a Chardonnay producer. 1997 was the first vintage of Heytesbury Chardonnay. Subtle, smoky, almost oily nose. Underlying citrus but the fruit is in the background. Subtle and savoury and extremely long. Drink 2014-2025

---