

2012 BLANC DE BLANCS



Made in the traditional method from a small block of Chardonnay in the Vasse Felix Karridale Vineyard, located in the south of the Margaret River appellation. This unusual section of Chardonnay stands out for its unique structure and flavour profile; both suited perfectly to the Blanc de Blancs style.

TASTING NOTES

APPEARANCE Bright pale straw with a fine mousse

NOSE A very pure clean, fine, light lemon sorbet, lanolin, lavender, green apple and mozzarella complexity.

PALATE A luscious, fresh entrance bursting with voluminous yet fine creamy mousse. It is pure and delicate with crunchy green apple and a squeeze of lemon and a lavender brulee finish.

WINEMAKER COMMENTS

This wine comes from a small block in Vasse Felix's Karridale Vineyard, which experiences cooler conditions due to its location to the south of the Margaret River appellation. It was hand harvested and whole bunch pressed and the first cut of juice separated for this wine. 60% was barrel fermented with the remainder fermented in tank. The two batches of juice were blended together just prior to tirage where the wine was re-inoculated and bottled for secondary fermentation, which was completed in bottle, with two years of lees contact prior to disgorgement and a small amount of dosage.

VINTAGE DESCRIPTION

Good finishing winter rains with moderate spring conditions resulted in excellent canopy health. The summer ripening period was dry and warm with some above average heat in late January prompting an early start to harvest. The weather tempered in early February and the fruit ripening slowed to a more typical pattern resulting in a long and steady vintage. Continuous fine weather remained through to mid-April when harvest completed for reds.

VARIETIES 100% Chardonnay

HARVESTED February 2012

OAK 60% fermented in old French oak

TA 9.2 g/L **PH** 2.89

RESIDUAL SUGAR 8 g/L

ALCOHOL 12.0%

BOTTLED Tirage July 2012, Disgorged Aug 2014

CELLARING Best enjoyed in its youth.