

# 2013 BLANC DE BLANCS

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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** Classic pale lemon yellow with a green hue and a fine white mousse.

**NOSE** Fresh, vibrant and delicate with a hint of lemon slice, iced lemon biscuit, pressed flowers and a touch of aged sandalwood. A hint of doughy yeast influence from bottle age is starting to show.

**PALATE** The palate explodes with a creamy mousse and the mid palate is buoyant and generous with smooth lines. It evolves to a fresh, fine, green apple dry 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. 100% was barrel fermented and matured for 4 months until just prior to tirage where the wine was re-inoculated and bottled for secondary fermentation, which was completed in bottle, followed by 18 months of lees contact prior to disgorgement.

## VINTAGE DESCRIPTION

Moderate spring temperatures accompanied by low solar radiation and cool soil conditions contributed to slower vine growth and increased disease pressure. Thankfully, a consistently warm and dry summer ensured clean canopies and another early start to the white harvest. Lovely acids retained with elegantly ripe fruit notes seen throughout the white harvest which was warm but without extremes.

**VARIETIES** 100% Chardonnay

**HARVESTED** February 2013

**OAK** Fermented in 3 year old French oak barriques and matured for 4 months.

**TA 8.0 PH 3.04**

**RESIDUAL SUGAR** 8g/L

**ALCOHOL** 12.5%

**BOTTLED** July 2013. Disgorged February 2015

**CELLARING** Drink now and into the medium term.