2013 CHARDONNAY (NEW)



Indaily - Philip White Philip White 92++ Points

"This new inclusion in the range - everybody who's anybody must have at least three Chardonnays in their arsenal these days - is made after what the blurb calls the modern Margaret River style. So what does this mean? I think it's a bit like Penfolds Reserve Bin A Adelaide Hills Chardonnay in spirit: toward medium-bodied Burgundy in style and weight, with finesse rather than force. It smells of the coffee rock of the region, rain-wet. It has that flinty/carbide/cordite/gunpowder edge that many call 'minerality' or sometimes reduced - both terms which confuse me. Its oak is gingery and prickly, its acid like lemon pith. It looks a little brash and awkward in this its juvenile stage: if you cant wait a few years, I'd be decanting it. It has the sharps that could handle mild pork dishes, like well-roast belly cuts, a la The Elbow Room in McLaren Vale."

Gourmet Traveller WINE - Peter Forrestal Peter Forrestal

"There's rarely anything newsworthy in the release of yet another Chardonnay, but an exception might be made when it marks the culmination of a decade's work by Margaret River's Vasse Felix and Virginia Willcock, Gourmet Traveller WINE's Winemaker of the Year in 2012... Primal and fruitdriven yet with some solid, flinty complexity and a pleasing leanness... remarkarble, delicious, modern Chardonnay."

Wish Magazine - The Australian Angus Hughson

Made from selected parcels in estate vineyards, this is a classic Margaret River style with its youthful and powerful tropical fruit flavours well balanced by spicy French oak.

The West Australian Wine Guide 2015 Ray Jordan 96 Points

This is a mighty good chardonnay. It continues the recent work on this variety with the aim to create finer and more delicate wines that lose nothing in power and poise. This is certainly one of the best. There's a steely, tight thread of fine grained oak and beautifully-weighted fruit supported with a lancing acidity. A little wild and a little funky and very good.

The Wine Front Mike Bennie 92 Points Triple tiers of chardonnay now coming from Vasse Felix. Neapolitan ice cream style. Subtle stone fruit and porridge notes in the bouquet. Nice start for a chardonnay. There is fleshiness and generosity to taste it is plump but stays fresh with green apple acidity and a crisp finish. Big flavour done well.

Wine Business Magazine

95 Points

...The wine is on another plane. There is poise and grace here, within a tightly coiled and beautifully refined style that showcases skillful craftsmanship.

Imbibe Magazine

Miles away from the sunshine in a glass style that used to characterise Aussie Chardonnay, this is a serious, well-made wine in a savoury style that is ideal for food-pairing, with flavours of roast nuts and a medicinal tang.

www.jancisrobinson.com Julia Harding MW 17/20

Parcel selection. 9 months in barrel. Richly oaky struck-match aroma - both intense and inviting. Rich and creamy and very satisfying. Very fresh (pH 3.1) even with all that drive and depth, as well as plenty of citrus and melon fruit. Dry yet mouthfilling.

James Halliday Wine Companion James Halliday 96 points

Estate-grown, handpicked, whole bunch pressed, wild yeast fermented cloudy juice; 9 months in French oak (55% new). This is an altogether different idiom to its sister Chardonnays, its purity and intensity cutting through the palate like a surgeons scalpel, the length and aftertaste prodigious.

Vinous Josh Reynolds 92

Pale gold. A highly expressive bouquet evokes fresh orange, pear, fig, white flowers and smoky lees, with a mineral nuance adding urgency. On the palate, potent orchard fruit and citrus zest flavors pick up a deeper smoky element with aeration. Nicely combines power and finesse and closes very long and taut, with lingering mineral and honeysuckle qualities.

JamesSuckling.com James Suckling 95 points

Aromas of sliced green apple and slight reduction but then blows off into a gem. Full body, tight and fresh. Complex and exciting in the end. Decant before serving. Screw cap.

