2013 FILIUS CHARDONNAY



Vasse Felix Chardonnay is typified by its bright, elegant fruit, subtle wild complexities and a tight acid structure, reflecting the vibrancy and purity of this variety in Margaret River. 'Filius' translates to 'son of' in Latin, reflecting the relationship between this wine and its premier 'father'.

TASTING NOTES

APPEARANCE Deep straw with a green tinge.

NOSE An intensely fragrant vintage of Chardonnay with lovely fresh firm peach, a hint of pineapple and delicate floral and sorbolene fragrance. Barrel fermentation has provided notes of vanilla and Kahlua.

PALATE A fine, but powerful palate, with luscious, soft creamy texture with hints of tropical fruits. A lovely acid line provides freshness and a clean finish with a lovely dry and flavoured grapefruit finish. It has a succulent rounded Chardonnay profile.

WINEMAKER COMMENTS

The fruit was picked based upon freshness and acidity to preserve its vibrant, primary fruit flavours and structure. All parcels were treated in respect of the unique qualities coming from our vineyard sites through natural fermentation with varying solids levels, the astute selection of French oak and battonage programs tailored to the individual barrique. Following 9 months of maturation in oak the parcels most characteristic of the vintage were combined to create a unique varietal Chardonnay from Margaret River.

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. Rapidly cooling weather in March allowed extended ripening time for the reds and more traditional harvest timing through late March into April. VARIETIES 100% Chardonnay HARVESTED February 2013 OAK 100% French oak, 9 months (28% new French, 72% 1-3 year old) TA 7.1g/L PH 3.21 RESIDUAL SUGAR 0.95g/L ALCOHOL 13.0% BOTTLED January 2014 CELLARING Drinks beautifully now, can cellar up to 5 years

