

# 2014 CHARDONNAY

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A pure, elegant and vibrant style of Chardonnay, embracing the region's powerful fruit with complexity and restraint to express the environment, with the hallmarks of Vasse Felix's premier vineyards.

## TASTING NOTES

**APPEARANCE** Pale straw with a green tinge.

**NOSE** Bright nectarine and white peach fragrance captures the fruit character of this elegant wine with a delicate array of secondary notes encompassing lightly grilled citrus, hazelnut, lanolin, spiced tea and a deeper parmesan biscuit complexity.

**PALATE** The palate shows stunning purity of fruit and finesse in balance and structure. A luscious natural acidity elevates the crunchy nectarine and lemon zest flavours which are met by an equally enticing hazelnut and vanilla wafer suggestion through the finish, leaving the mouth dry but relishing more of the fine savoury nuances and biscuity texture.

## WINEMAKER COMMENTS

The fruit was hand-harvested, chilled, gently whole-bunch pressed and transferred to French oak barriques as unclarified juice for fermentation with only natural yeasts from the vineyard. Each parcel was left on lees in barrel for 9 months of maturation with battonage.

## VINTAGE DESCRIPTION

Another text-book vintage in Margaret River with consistent, almost rhythmic temperature patterns throughout the ripening season, resulting in excellent balance and physiological ripeness of fruit. Reasonable yields were obtained despite a handful of blocks being exposed to heavy storms in Spring reducing their cropping potential, but overall quality is excellent. Chardonnay has intensity and balance, and particularly good natural acidity.

**VARIETIES** 100% Chardonnay

**HARVESTED** February 2014

**OAK** 100% French oak, 50% new, 50% 1-2 year old, 9 months

**TA** 6.2 g/L **PH** 3.22

**RESIDUAL SUGAR** 1.37 g/L

**ALCOHOL** 13.0%

**BOTTLED** February 2015

**CELLARING** Drinks beautifully upon release or will reward over 5-7 years