

2015 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 Pale lemon pastel colour

NOSE Enticing pretty and polished perfume with subtle but beautiful complexities including fine yellow rose, sandalwood, spicy timber and mild cheddar.

PALATE An ideal creamy mousse fills the mouth with luscious subtle fruit flavours leaving a hint of floral perfume, wood spice and lemon pie; it has an incredibly polished long line driven by fine acidity with no apparent sweetness or dryness on the 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. 75% of the wine 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. This was followed by 18 months of lees contact prior to disgorging.

VINTAGE DESCRIPTION

Mild conditions in Margaret River with no extreme weather conditions, allowing for balanced fruit and a slow and steady intake. There was no disease pressure and fruit quality is excellent the only disappointment was yields being down across the Region for all key varieties. This was the outcome of storms in Spring and pressure from an increase in the local population of Silver Eyes (birds) and no Marri Blossom.

VARIETIES 100% Chardonnay

HARVESTED February 2015

OAK 75% French oak, 4 months, (100% 3-4 year old)

TA 8.8g/L **PH** 3.08

RESIDUAL SUGAR 5.7g/L

ALCOHOL 12.0%

BOTTLED Tirage; August 2015

CELLARING Drink upon release