

2016 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 Pale straw with a green tinge

NOSE Very lifted, elegant and complex with honey nougat, green pineapple, lemon pith, lovely hints of nectarine, ginger, sage, custard tart crust, almond meal and cedar.

PALATE Tight, restrained and complex with some creaminess immediately, but arriving quickly is fine, taut natural acidity carrying refined flavours. Lemon pith with hints of lime and custard tart are carried long on a dry finish to the palate which will soften and develop complexity with time.

WINEMAKER COMMENTS

All parcels were treated in respect of the unique qualities coming from our vineyard sites through natural fermentation with varying solids levels, fine French oak and battonage programs tailored to the individual batch. Following 9 months of maturation in oak the parcels of vibrant fruit and elegant fruit weight with complexity were combined to create a unique varietal Chardonnay from Margaret River. This year we underwent MLF as the acids were high at harvest.

VINTAGE DESCRIPTION

Moderate spring conditions at the end of 2015 helped establish a healthy fruitset and better yields than the previous two seasons. January temperatures were warm, interrupted by one rainfall event late in the month, great viticulture management, clean, well-trimmed canopies and subsequent warm weather prevented disease risk. White varieties were harvested throughout February with elegant flavours and bright natural acidity.

VARIETIES 100% Chardonnay

HARVESTED February 2016

OAK 100% French Oak, 9 months
(19% new, 81% 1-4yo)

TA 7.05g/L **PH** 3.22

RESIDUAL SUGAR 1.22g/L

ALCOHOL 12.5%

BOTTLED November 2016

CELLARING 2-5 years