

2017 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 Bright pale straw colour.

NOSE Light notes of pineapple, grapefruit and crunchy nectarine purity provide a bright fruit base. French oak and time on yeast lees contribute delicious secondary layers of ginger, vanilla biscuit, almond meal and lemon curd.

PALATE Light and fine, in touch with delicate citrus flavour, a hint vanilla biscuit and a zesty polished acid tang. It delivers a spotless palate that evokes a mouth-watering, river stone dryness coupled to a fine savoury, silky texture.

WINEMAKER COMMENTS

All parcels were treated in respect of the unique qualities coming from each of our vineyard sites; natural fermentation with varying solids levels, fine French Oak and battonage programs were tailored to each individual batch. Following 8 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. For the second year in a row, we underwent MLF due to high acidity at harvest.

VINTAGE DESCRIPTION

2017 was a cooler and later vintage than the previous 10 years; a year of elegant, perhaps slightly lighter bodied wines, though ripe in flavour, vibrant and very perfumed. Higher than average yields in combination with a cooler season contributed to delayed ripening of the fruit and good acid retention. Some timely warmth and sunshine occurred throughout January, although February temperatures remained moderate with some rainfall. With the cooler weather, canopy management and fruit thinning was imperative to mitigate disease pressures and allow for even, persistent ripening. There was a warm start to March to finish the white harvest, followed by the driest April since 1982, finishing the reds beautifully.

VARIETIES 100% Chardonnay

HARVESTED Late Feb - Early March

OAK French Oak Barrique, 15% New, 85% 1-5 year old, 8 months

TA 6.3g/L **PH** 3.25

RESIDUAL SUGAR 0.71g/L

ALCOHOL 12.5%

BOTTLED January 2018

CELLARING Now until 2023