

2018 CLASSIC DRY WHITE



A classic Margaret River blend of Semillon and Sauvignon Blanc. This popular, pure-fruit style has been made by Vasse Felix since 1987. It is zesty, fresh and crisp.

TASTING NOTES

APPEARANCE Brilliant straw green.

NOSE Bursting with notes of pretty citrus blossom, coastal heath, lemon thyme, gooseberry and fresh snow pea.

PALATE Crisp and refreshing with bright red apple crunch upfront, leading to a succulent rockmelon flavour and richness towards the finish. A soft yet generous wine with pristine fruit expression and tremendous persistence.

WINEMAKER COMMENTS

Semillon's citrus and floral notes are complemented by the tropical passionfruit aromatics of Sauvignon Blanc. These varieties are picked at reasonably low baume, capturing fine high-note aromas, crisp primary fruit flavours and good acid structure. In 2018, 58% of the batches destined for Classic Dry White were fermented under cool conditions using specially selected yeasts to ensure the varietal characters were accentuated, while 42% were permitted to ferment wild in tank contributing a softer/fuller mouthfeel. This wine was made without the use of oak to preserve pure fruit expression.

VINTAGE DESCRIPTION

Similar to the previous season, the 2018 vintage experienced cooler than average conditions. Spring and early Summer delivered intermittent cool then moderate weeks before a run of below average temperatures in January and February. Late January rain led to a fear of disease, however a beautiful period of ripening followed with ample sunshine and strong daily sea breezes preserving vibrant fruit flavours and acidity. Our white varieties ripened with ideal sugar levels and high malic acid content for the third year running, resulting in a desire to allow some natural malolactic ferment in our Chardonnays. Meanwhile, the reds ripened slowly and gently through a dry Autumn ensuring fully developed tannins and a slightly riper and fleshier fruit profile to 2017.

VARIETIES 66% Semillon,
34% Sauvignon Blanc

HARVESTED Late Feb - Mid March

PRESSING Air bag pressed

JUICE TURBIDITY

Low to medium solids

FERMENTATION

58% selected yeasts to promote pure varietal character, 42% wild yeast to contribute complexity

FERMENTATION VESSEL

Stainless steel tanks, traditional temperature controlled tank ferment

MATURATION

Stainless steel tanks

BOTTLED July 2018

TA 6.4g/L **PH** 3.24

RESIDUAL SUGAR 2.4g/L

ALCOHOL 12.5%

VEGAN Yes

CELLARING Drinks beautifully now