

2018 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 An open fragrant perfume reminiscent of apple pie, delicate spice and milk arrowroot biscuits. Perfectly ripe notes of lemon, peach and mango mingle with light pear and a hint of white pepper.

PALATE A very comfortable mouthfeel with fleshy softness, fruit sweetness and full body tempered by a beautiful fresh acid crunch toward the finish. Almost a mango-like texture with a tangy twist, fused with slightly undercooked pie crust.

WINEMAKER COMMENTS

All parcels were treated in respect of the unique qualities coming from 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 were combined to create a unique varietal Chardonnay from Margaret River. For the third year in a row we underwent malolactic fermentation due to high natural acidity levels at harvest. Filius Chardonnay fruit tends to be lighter in body and fruit weight, from multiple clones and sites that produce elegant, lighter fruit flavours. They are best handled with judicious oak and lighter solids in fermentation, producing a perfectly balanced, complex, fine Chardonnay with a clean bright palate. It is the style of fruit from these patches of the vineyard that makes the finesse of this wine harmonious and unique.

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 preserved 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 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 100% Chardonnay

HARVESTED Early Feb 2018

PRESSING

Whole Berries, Air bag press
(following 5 hours skin contact)

FERMENTATION

100% wild yeast

FERMENTATION VESSEL

French Oak Barrique

JUICE TURBIDITY

Medium cloudy
(average 275 NTU)

MATURATION

French Oak Barrique
20.5% new, 79.5% 1-5 year old
8 months

FINING None

BOTTLED January 2019

TA 7.1g/L **PH** 3.22

RESIDUAL SUGAR 1.62g/L

ALCOHOL 13.0%

VEGAN FRIENDLY Yes

CELLARING Now until 2024