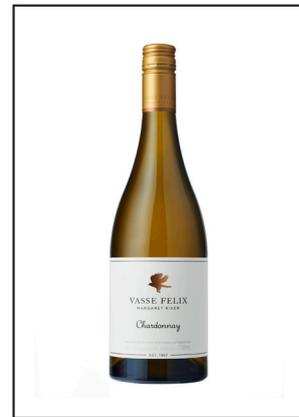


2020 Chardonnay

The quintessential Margaret River Chardonnay, made from a selection of Vasse Felix's premier plots of powerful Chardonnay. Made in the modern Margaret River style of elegance, power and restraint, with the wild complexity which distinguishes Vasse Felix Chardonnay.



APPEARANCE

Pale straw with a light golden tinge.

NOSE

A subtle fragrance of fresh pineapple curd, crayon wax, cereal, bee pollen and chamomile. Secondary notes of hot wet stone and mushroom contribute a lovely exotic, savoury nuance.

PALATE

Immediately juicy upfront, the fleshy, just-ripe fruit carries lovely fresh acidity and mouth-watering succulence. Hints of chamomile and salty, coastal herbs mingle with a waft of fresh lemon to linger on the fine-boned porcelain like palate texture.

WINEMAKER COMMENTS

A warmer season with early harvest resulted in beautiful ripeness with elegant fruit perfumes and perfect sugar levels. With high natural acidity present in the majority of fruit parcels, malolactic fermentation was allowed to complete. 67% of the sections were hand-harvested, gently whole-bunch pressed and transferred to French oak barriques as unclarified juice for wild fermentation. The remaining 33% was Selectiv harvested (to embrace some skin maceration), direct pressed and racked to barrel with high solids juice for wild fermentation. Each parcel was left on lees in barrel for 10 months of maturation and an additional 7 months in tank after blending, with regular battonage. The premier Chardonnay sections were a mix of 78% Gingin clone and 22% Bernard clones 95, 96 and 76. The majority of the fruit was grown at our Wilyabrup and Boodjidup vineyards with a small portion from our Karridale vineyard.

VINTAGE DESCRIPTION

2020 was a warm vintage with low yields resulting in good quality. Spring development was early followed by a warm start to summer and continuing into fine sunny, dry conditions throughout the summer months. This, combined with lower yields, brought an early start to harvest. Happily, we experienced minimal bird pressure due to the timely arrival of Marri Blossom and there was no disease pressure. Following the completion of white harvest, a rainfall event in late February provided a timely drink for the reds. Bird pressure increased resulting in the netting of our red varieties. The faster ripening period combined with lower yields led to incredible concentration in our red varieties, with substantial tannins and rich fruit flavour.

VARIETIES

100% Chardonnay

HARVESTED

January - February 2020

PRESSING

67% hand harvested, chilled, whole bunches pressed
33% Selectiv harvested, direct pressed

JUICE TURBIDITY

Full solids direct from whole bunch pressing
(average 618 NTU)

FERMENTATION

100% wild yeast

FERMENTATION VESSEL

French oak Barrique

MATURATION

French Oak Barrique
34% new, 66% 1-3 year old
10 months

BOTTLED June 2021

TA 6.7g/L PH 3.16

MALIC ACID 0.45g/L

RESIDUAL SUGAR 1.18g/L

ALCOHOL 13.0%

VEGAN FRIENDLY Yes

CELLARING 5 years (fresh), 5+ years for complex, aged Chardonnay.