

2020 Filius Chardonnay

'Son of' the Vasse Felix Chardonnay. This is a modern, pure and vibrant style, with elegant fruit, wild complexities and mouthwatering natural acidity, crafted from fruit sourced from each of the Vasse Felix vineyards.



APPEARANCE

Bright pale straw with a green tinge.

NOSE

A delicate perfume of lemon cheesecake, panna cotta, a touch of pawpaw, light herbal coriander and lemon verbena notes, is supported by the underlying aroma of limestone and hazelnuts.

PALATE

Light yet fleshy with lovely bright acidity, the palate carries to a crunchy, chalky finish with hints of green pawpaw, white peach and custard tart.

WINEMAKER COMMENTS

The Filius Chardonnay is crafted from our lighter weight, pretty, fruitdriven Chardonnay sections. These selections are best andled with judicious oak and lighter solids in fermentation, producing a perfectly balanced, complex and fine Chardonnay with a clean bright palate. All parcels were treated in respect of the unique characters of our four 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 vibrant, elegant and complex Margaret River Chardonnay in the distinct Estate style.

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

Late Jan - Mid Feb 2020

PRESSING

100% Selectiv harvested, whole berries, air bag press (following 5 hours skin contact)

JUICE TURBIDITY

Medium cloudy (average 275 NTU)

FERMENTATION

100% wild yeast

FERMENTATION VESSEL

French oak Barrique

MATURATION

French Oak Barrique
13% new, 23% 1 year old,
64% 2-5 year old
8 months

BOTTLED January 2021

TA 6.6g/L **PH** 3.20

MALIC ACID 1.1g/L (approx. 50% complete)

RESIDUAL SUGAR 1.5g/L

ALCOHOL 13.0%

VEGAN FRIENDLY Yes

CELLARING Fresh on release, 2-5 years to reveal beautiful complexities.