

2021 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 green and golden tinge.

NOSE

Hints of honey dew, white peach and pear are surrounded by lemon curd, bread dough and fresh straw. The complexities of limestone dust, fresh spring grass and chamomile add the typical savoury, flinty, wild component.

PALATE

Immediately crisp, with bright acidity and a fresh plump fruit line. It has an appealing chalky mouthfeel with a wonderful dry finish. A nutmeg custard and pear perfume remains. Super structured Chardonnay.

WINEMAKER COMMENTS

A lower alcohol vintage with beautifully ripe fruit after a slightly later start, delayed by some late January rain. Acid retention suggested most blocks desired a natural MLF. Most sections were hand-harvested, gently whole-bunch pressed and transferred to French oak barriques as unclarified juice for fermentation. The balance were Selectiv harvested to embrace some skin maceration, they were direct pressed and then very high solids juice racked to barrel. All batches were fermented with natural yeasts from the vineyard. Each batch was left on lees in barrel for 9 months of maturation with an additional 6 months blended in the cellar for harmonisation before being bottled. Only Premier Cru Chardonnay sections were selected which included 89% Gingin clone and 11% Bernard clones 95,96 and 76. Most of the fruit was from our Wallcliffe and Wilyabrup vineyards with a small portion from our Karridale vineyard.

VINTAGE DESCRIPTION

A year of peculiar weather where our commitment to organic viticulture was vital to the successful growth of quality, balanced fruit. A cool and wet spring prompted the need for an intense leaf plucking program to mitigate disease risk. Luckily, December and January were warm and dry. Canopy management was a priority throughout February and March to combat unusually warm and moist conditions. A rainfall event in early February provided a timely drink for the red varieties, followed by warm weather which was ideal for the Chardonnay to achieve ripeness. A second rainfall incident in early March was followed by sunny and breezy conditions to dry off the fruit for healthy ripening. With our judicious canopy management and a crop of naturally resilient grapes, we are pleased to say that fantastic quality fruit was ripened and harvested with little-to-no disease in our vineyards.

VARIETIES

100% Chardonnay

HARVESTED

16 February - 5 March 2021

PRESSING

52% hand harvested, chilled, whole bunches pressed
48% Selectiv harvested, direct pressed

JUICE TURBIDITY

Full solids direct from whole bunch pressing
(average 520 NTU)

FERMENTATION

100% wild yeast

FERMENTATION VESSEL

French oak barrique

MATURATION

French oak barrique
36% new, 64% 1-3 year old (Included 21% 1 year old Mercurey)
15 months. 9 months in oak, 6 months blended in tank

BOTTLED 3 June 2022

TA 6.8g/L PH 3.23

MALIC ACID 0.84g/L (88% MLF complete)

RESIDUAL SUGAR 0.71g/L

ALCOHOL 12.5%

VEGAN FRIENDLY Yes

CELLARING Enjoy now fresh, 5+ years for complex, aged Chardonnay