

2021 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.



APPEARANCE

Bright, pale straw.

NOSE

A delicate lifted perfume of lemon blossom, star fruit and green paw paw, with spring notes of Lily flower, fresh curry leaf and clover.

PALATE

A fresh crunchy palate with a soft fruit core. The lovely purity of texture is complemented by hints of guava, lemon blossom and persistent light curry leaf.

WINEMAKER COMMENTS

The individual batches were sent separately, as whole berries, into stainless steel rotating fermentation vessels and fermented with 100% wild yeast. The batches experienced a few days of gentle soak before fermentation began, and were pressed off once complete. Open top fermenters and use of aeration during fermentation helped to promote a clean fruit perfume, soften the tannins and bring vivacity and life to the wine. The wine matured in barriques for 12 months to impart balance, complexity and softness, before being blended with a small amount of Malbec to contribute an additional deep fruit aroma.

VINTAGE DESCRIPTION

A cool, high-humidity start to vintage meant we benefited greatly from precise canopy management to mitigate disease pressure and optimise sun exposure for the fruit. The success of this program enabled us to harvest ripe, clean fruit with slightly lower alcohol and great natural acidity. Mild conditions allowed for extended ripening, creating beautiful aromatics and fine ripe tannins in our reds. Marri Blossom was non-existent throughout the region in 2019, resulting in the largest netting program ever seen at Vasse Felix to protect the fruit from bird damage. Overall, a labour intensive vintage that resulted in beautiful quality fruit.

VARIETIES

62% Semillon, 38% Sauvignon Blanc

HARVESTED

Late February - Mid March 2021

PRESSING

Selectiv machine harvested and whole berry air bag pressed.

FERMENTATION

Free run juice was settled before racking with turbidity. Fermented with selected organic and a small portion of wild yeasts.

FERMENTATION VESSEL

Stainless steel tank

MATURATION

Stainless steel tank

BOTTLED

May 2021

TA 6.5g/L **PH** 3.22

RESIDUAL SUGAR 1.91g/L

ALCOHOL 12.5%

VEGAN FRIENDLY Yes

CELLARING Fresh on release.