

2022 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, with a green tinge.

NOSE

Delicate lifted perfume of lemon blossom, orange pith, bright Kaffir lime, jasmine, and Lily flowers.

PALATE

A soft, clean, and bright, fresh palate. Comfortable body and acidity with orange zest and sweet straw flavours ending with a squeaky bright, dry finish.

WINEMAKER COMMENTS

Comprised of organically grown fruit and fermented with wild or organic yeasts; this has added to heightened fruit expression and textural elements. Another low yielding vintage for Semillon and Sauvignon Blanc has delivered a soft and full fruit core while still containing crunchy, fresh acidity.

VINTAGE DESCRIPTION

A cool, winter-like spring saw vine growth delayed in development. Rainfall in October was significant. A dry and warm summer, with sustained warmth day and night through December, January and February, possibly influenced by another La Niña season, saw a rapid ripening period for all white varieties, with all vineyards harvested in little over a month. Fruit quality was excellent with surprising delicacy and elegance. A low yielding vintage, primarily due to spring conditions over the past two years.

VARIETIES

75% Semillon, 25% Sauvignon Blanc

HARVESTED

Mid February - Mid March 2022

PRESSING

Selectiv machine harvested and whole berry air bag pressed

FERMENTATION

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

FERMENTATION VESSEL

Stainless steel tank

MATURATION

Stainless steel tank

BOTTLED

June 2022

TA 6.4g/L PH 3.18

RESIDUAL SUGAR 1.21g/L

ALCOHOL 12.5%

VEGAN FRIENDLY Yes

CELLARING Fresh on release. Drink now until December 2023