

# 2016 CHARDONNAY

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Tony Love - The Source SA

Tony Love

**4.5 Stars**

One of the West's top set of chardonnays, this is the core, middle range flanked by the Filius and the famed Heytesbury. There's a good deal more intensity and drive in the palate here than the Filius, and the purity of the fruit spectrum is mesmerising, aided by a suggestion of lime juice that adds energy to the palate while revealing subtle background oak. A mighty fine chardonnay fan's chardonnay.

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The Wine Front - Gary Walsh

Gary Walsh

**93 points**

Fair to say that 'felix' is a good word to describe how we find ourselves in Australia when it comes to Chardonnay. It's very Chardonnay and kind of refined too. Easy to like and enjoy.

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HuonHooke.com

Huon Hooke

**96 points**

Bright, light yellow colour, with a subtle but very attractive fruit-driven bouquet which evokes grapefruit, lemon and a trace of toasty oak, which is very stylish and adds a subtle extra layer. Gorgeously bright, citrusy, fruit-driven flavour powers on with precision and style. A classic regional style and very lovely.

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The Real Review - Huon Hooke

Huon Hooke

**96 points**

This outstanding wine is half the price of Vasse's top chardonnay, Heytesbury, and nearly as good. Intense grapefruit, lemon aromas laced with toast from oak, the palate bright and precise with wonderful regional style and balance, and loads of charm. Drink now to nine years. Drink with scallops with spring onion and ginger.

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The West Australian Wine Guide 2018 - Ray Jordan

Ray Jordan

**95 points**

The continuing refinement of Vasse Felix's chardonnays is on show in this excellent wine. Lightly scented aromas of char and grapefruit with a lemony minerally influence. The palate is light bodied, but with deep intensity. Tight and controlled with a merally finish. Love that white peach edginess that carries through to the finish.

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The Real Review - Toni Paterson MW

Toni Paterson MW

**94 points**

This wine has remarkable intensity packed into a compact frame. A superb line of acidity and distinct grapefruit flavours. Slightly pithy on the finish. Decanting recommended. Best served with food.

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