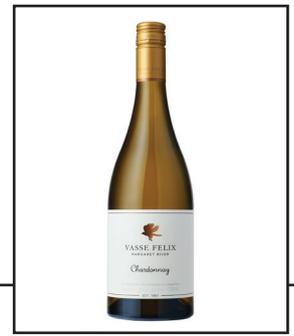


# 2019 CHARDONNAY



The signature Chardonnay of Vasse Felix, 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.

## TASTING NOTES

**APPEARANCE** Bright pale straw with a gold tinge.

**NOSE** A fragrant fruit perfume of white peach, yuzu and pear flan, gives way to creamy yeast lees and fragrant oak complexities which deliver almond meal, ginger nut biscuits and nougat nuances. Background notes of flint and ocean breeze reveal themselves with time.

**PALATE** An incredible body characteristic of our Premier plots of fruit, complemented by a fresh line of acidity. This freshness is followed by an immediate broadening of the palate, harmonious and chalky, the wine is mouth coating but not heavy. Complex and complete, the fragrance lingers on the finish.

## WINEMAKER COMMENTS

Another cool season yet beautiful ripeness was achieved with elegant fruit perfumes and perfect sugar levels. With high natural acidity, many of the parcels (approx. 70-75%) were allowed to complete natural malolactic fermentation. 65% of the parcels were hand-harvested, gently whole-bunch pressed and transferred to French Oak Barriques as unclarified juice for wild fermentation. The remaining 35% was Selectiv harvested (to embrace some skin maceration), direct pressed and racked to barrel as high solids juice for wild fermentation. Each parcel was left on lees in barrel for 9 months of maturation with battonage. These premier Chardonnay selections were a mix of 86% Gingin clone and 14% Bernard clones 95,96 and 76. The majority of the fruit was grown at our Boodjidup and Home vineyards, with a small portion from our Karridale vineyard.

## 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

100% Chardonnay

## HARVESTED

Feb - March 2019

## PRESSING

65% hand harvested, chilled, whole bunches pressed  
35% Selectiv harvested, direct pressed

## JUICE TURBIDITY

Full solids direct from whole bunch pressing (average 540NTU)

## FERMENTATION

100% wild yeast

## FERMENTATION VESSEL

French Oak Barrique

## MATURATION

French Oak Barrique  
39% new, 61% 1-3 year old  
9 months

**BOTTLED** May 2020

**TA** 6.8g/L **PH** 3.19

**MALIC ACID** 0.73g/L

**RESIDUAL SUGAR** 0.96g/L

**ALCOHOL** 13.0%

**VEGAN FRIENDLY** Yes

**CELLARING** 6 years (fresh)  
6+ years for complex, aged Chardonnay