2019 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.

TASTING NOTES

APPEARANCE Pale straw with a green tinge.

NOSE Fragrant tropical fruit notes of custard apple, pawpaw and lychee are lifted by hints of lime marmalade, bread dough and herb nuances.

PALATE Light, soft and creamy sweet tropical fruit is balanced by fresh crisp acidity and a hint of herbs. A light, easy finish with beautiful citrus pith texture.

WINEMAKER COMMENTS

Semillon's citrus and floral notes are complemented by the tropical passionfruit aromatics of Sauvignon Blanc. These varieties are picked at reasonably low baumé, capturing fine high-note aromas, crisp primary fruit flavours and good acid structure. In 2019, 70% of the batches destined for the Classic Dry White were fermented under cool conditions using specially selected yeasts to ensure the varietal characters were accentuated, while 30% was permitted to ferment wild in tank contributing a softer/fuller mouthfeel. This wine was made without the use of oak to preserve pure fruit expression.

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 66% Semillon, 34% Sauvignon Blanc HARVESTED March 2019 PRESSING Selectiv' machine harvested & whole berry air bag pressed JUICE TURBIDITY Very clean (less than 10 NTU) FERMENTATION 70% clean juice, fermented cool & inoculated with select aromatic yeast, 30% fermented wild in tank FERMENTATION VESSEL Stainless Steel Tank MATURATION Stainless Steel Tank **BOTTLED** July 2019 **TA** 6.6g/L **PH** 3.19 **RESIDUAL SUGAR** 2.72q/L **ALCOHOL** 12.5% **VEGAN FRIENDLY** Yes **CELLARING** Now until 2020

