

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.

TASTING NOTES

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 2021 Classic Dry White is comprised of our most fragrant Margaret River Semillon and Sauvignon Blanc fruit. We ferment these parcels with organic and wild yeasts to add lovely textural elements, and use inert vessels during fermentation to preserve the purity and freshness of our fruit. A very low yielding vintage for Semillon has delivered a soft and full fruit core, which is complemented by the crunchy, fresh acidity of the Sauvignon Blanc blend.

VINTAGE DESCRIPTION

A year of peculiar weather challenges due to the La Niña season, where our commitment to organic viticulture was vital to the successful growth of quality, balanced fruit. A cool and wet spring prompted the need for an intense leaf plucking program to mitigate disease risk. Canopy management was a priority throughout February and March to combat unusually warm and moist conditions. A rainfall event in early February provided a timely drink for the red varieties, followed by warm weather which was ideal for the Chardonnay to achieve ripeness. A second rainfall incident in early March was followed by sunny and breezy conditions to dry off the fruit for healthy ripening. With judicious canopy management and a crop of naturally resilient grapes, we are pleased to say that fantastic quality fruit was ripened and harvested with little-to-no disease in our vineyards.

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