

# 2014 FILIUS CHARDONNAY

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Vasse Felix Chardonnay is typified by its bright, elegant fruit, subtle wild complexities and a tight acid structure, reflecting the vibrancy and purity of this variety in Margaret River. 'Filius' translates to 'son of' in Latin, reflecting the relationship between this wine and its premier 'father'.

## TASTING NOTES

**APPEARANCE** Pale straw with a green tinge.

**NOSE** A vibrant fruit base of nectarine, lemon and pineapple is wrapped in a slow yielding cloak of warm croissant, butter, vanillin and spicy oak aromas. Subtle gamey nuances bring a wild, complex dimension to a classic Margaret River Chardonnay nose.

**PALATE** The palate has a bright citrus fruit entrance with fine natural acidity, a building luscious creamy texture and then a clean dry finish. A stunning orange and almond friand flavour highlights a generous, medium bodied and rewarding palate that will develop greater savoury weight with time in bottle.

## WINEMAKER COMMENTS

All parcels were treated in respect of the unique qualities coming from our vineyard sites through natural fermentation with varying solids levels, fine French oak and battonage programs tailored to the individual barrique. In 2014 we experienced a slightly higher percentage of natural Malolactic ferment than previous vintages. Following 9 months of maturation in oak the parcels most characteristic of the vintage were combined to create a unique varietal Chardonnay from Margaret River.

## VINTAGE DESCRIPTION

Another text-book vintage in Margaret River with consistent, almost rhythmic temperature patterns throughout the ripening season, resulting in excellent balance and physiological ripeness of fruit. Reasonable yields were obtained despite a handful of blocks being exposed to heavy storms in Spring reducing their cropping potential, but overall quality is excellent. Chardonnay has intensity and balance, and particularly good natural acidity.

**VARIETIES** 100% Chardonnay

**HARVESTED** February 2014

**OAK** 100% French oak, 9 months (21% new, 79% old)

**TA** 6.9 g/L **PH** 3.22

**RESIDUAL SUGAR** 0.7 g/L

**ALCOHOL** 12.5%

**BOTTLED** January 2015

**CELLARING** Drinks beautifully now, will reward over 5 years