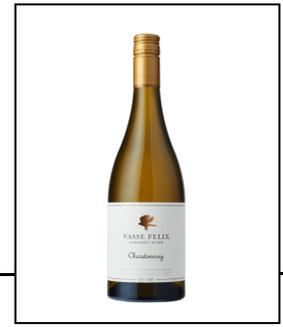


2016 CHARDONNAY



A pure, elegant and vibrant style of Chardonnay, embracing the region's powerful fruit with complexity and restraint to express the environment, with the hallmarks of Vasse Felix's premier vineyards.

TASTING NOTES

APPEARANCE Deep straw with a green tinge.

NOSE A wealthy, complex perfume of lemon pie crust mingles with hints of pineapple and buttery apple. Subtle secondary notes of nougat, spiced oak and croissant bring depth to the appealing bouquet.

PALATE A full bodied palate with a fine structural backbone. Arrives soft and rich with a creamy, broad fruit base. A lovely, fine acid line maintains vibrancy, while wood spice and custard cream flavours extend the long, dry finish.

WINEMAKER COMMENTS

The fruit was hand-harvested and chilled, gently whole-bunch pressed and transferred to French oak barriques as unclarified juice for fermentation with only natural yeasts from the vineyard. We allowed this vintage to undergo Malolactic Fermentation due to its high natural acids, resulting in a softer acidity. Each parcel was left on lees in barrel for 9 months of maturation with battonage.

VINTAGE DESCRIPTION

Moderate spring conditions at the end of 2015 helped establish a healthy fruitset and better yields than the previous two seasons. January temperatures were warm, interrupted by one rainfall event late in the month, great viticulture management, clean, well-trimmed canopies and subsequent warm weather prevented disease risk. White varieties were harvested throughout February with elegant flavours and bright natural acidity.

VARIETIES 100% Chardonnay

HARVESTED February 2016

OAK 100% French oak (42% new, 58% 1-2 yo) 9 months

TA 6.9 PH 3.17

RESIDUAL SUGAR 1.34 g/L

ALCOHOL 13.0%

BOTTLED February 2017

CELLARING 7-10 years