

2014 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 Pale straw with a green tinge.

NOSE Bright nectarine and white peach fragrance captures the fruit character of this elegant wine with a delicate array of secondary notes encompassing lightly grilled citrus, hazelnut, lanolin, spiced tea and a deeper parmesan biscuit complexity.

PALATE The palate shows stunning purity of fruit and finesse in balance and structure. A luscious natural acidity elevates the crunchy nectarine and lemon zest flavours which are met by an equally enticing hazelnut and vanilla wafer suggestion through the finish, leaving the mouth dry but relishing more of the fine savoury nuances and biscuity texture.

WINEMAKER COMMENTS

The fruit was hand-harvested, chilled, gently whole-bunch pressed and transferred to French oak barriques as unclarified juice for fermentation with only natural yeasts from the vineyard. Each parcel was left on lees in barrel for 9 months of maturation with battonage.

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, 50% new, 50% 1-2 year old, 9 months

TA 6.2 g/L **PH** 3.22

RESIDUAL SUGAR 1.37 g/L

ALCOHOL 13.0%

BOTTLED February 2015

CELLARING Drinks beautifully upon release or will reward over 5-7 years