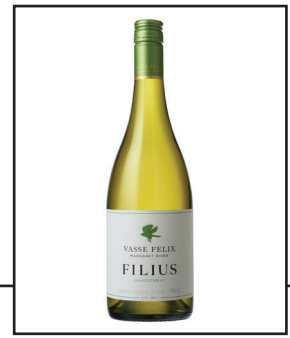


2020 FILIUS CHARDONNAY



'Son of' the Vasse Felix Chardonnay. This is a modern, pure and vibrant style, with elegant fruit, wild complexities and mouth-watering natural acidity, crafted from fruit sourced from each of the Vasse Felix vineyards.

TASTING NOTES

APPEARANCE Bright pale straw with a green tinge.

NOSE A delicate perfume of lemon cheesecake, panna cotta, a touch of pawpaw, light herbal coriander and lemon verbena notes, is supported by the underlying aroma of limestone and hazelnuts.

PALATE Light yet fleshy with lovely bright acidity, the palate carries to a crunchy, chalky finish with hints of green pawpaw, white peach and custard tart.

WINEMAKER COMMENTS

The Filius Chardonnay is crafted from our lighter weight, pretty, fruit-driven Chardonnay sections. These selections are best handled with judicious oak and lighter solids in fermentation, producing a perfectly balanced, complex and fine Chardonnay with a clean bright palate. All parcels were treated in respect of the unique characters of our four vineyard sites. Natural fermentation with varying solids levels, fine French oak and battonage programs were tailored to each individual batch. Following 8 months of maturation in oak, the parcels were combined to create a vibrant, elegant and complex Margaret River Chardonnay in the distinct Estate style.

VINTAGE DESCRIPTION

2020 was a stunning vintage featuring low yields with fantastic quality; characteristics that will define this vintage as 'rare and fine'. Spring development was early followed by a warm start to summer and continuing into fine sunny, dry conditions throughout the summer months. This, combined with lower yields, brought an early start to harvest. Early conditions were ideal with minimal bird pressure due to the timely arrival of Marri Blossom and no disease pressure. Bird pressure increased following a rainfall event late February, resulting in the netting of our red varieties. Conditions cooled slightly during Cabernet veraison, extending the season for ideal tannin ripening and fruit flavour preservation.

VARIETIES

100% Chardonnay

HARVESTED

Late Jan - Mid Feb 2020

PRESSING

100% Selectiv harvested, whole berries, air bag press (following 5 hours skin contact)

JUICE TURBIDITY

Medium cloudy (average 275 NTU)

FERMENTATION

100% wild yeast

FERMENTATION VESSEL

French Oak Barrique

MATURATION

French Oak Barrique
13% new, 23% 1 year old,
64% 2-5 year old
8 months

BOTTLED January 2021

TA 6.6g/L **PH** 3.20

MALIC ACID 1.1g/L

(approx. 50% complete)

RESIDUAL SUGAR 1.5g/L

ALCOHOL 13.0%

VEGAN FRIENDLY Yes

CELLARING Fresh on release,
2-5 years to reveal beautiful
complexities.