



VASSE FELIX

MARGARET RIVER



PRODUCER PROFILE

Estate owned by: Paul Holmes a Court
 Winemaker: Virginia Willcock
 Total acreage under vine: 260
 Estate founded: 1967
 Region: Margaret River
 Country: Australia

Vasse Felix Premier Chardonnay 2016

WINE DESCRIPTION

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.

ABOUT THE VINEYARD

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.

WINE PRODUCTION

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

TASTING NOTES

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. 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.

VINEYARD & PRODUCTION INFO

Vineyard name:	selected sites throughout Margaret River
Soil composition:	deep gravel loam soil over clay
Training method:	VSP
Exposure:	Various
Year vineyard planted:	1996-2008
Average Vine Age:	10 - 20 yo
Harvest time:	Feb-16
First vintage of this wine:	2013

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	Barriques
Malolactic fermentation:	Partial
Type of aging container:	Barriques
Size of aging container:	225L
Age of aging container:	42% new, 58% 1-2 year old
Type of oak:	French
Length of aging before bottling:	9 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.2
Residual sugar:	1.3 g/L
Acidity:	6.9 g/L
Dry extract:	21.0 g/L
Total SO ₂ :	149.0 mg/L