



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 Heytesbury Chardonnay 2016

WINE DESCRIPTION

A selection of the most unique and striking vineyard sections, recognised for its innovative winemaking and distinguishing 'Heytesbury' character.

ABOUT THE VINEYARD

Moderate spring conditions at the end of 2015 helped establish a healthy fruit set 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 high natural acidity.

WINE PRODUCTION

Our most unique small sections within our vineyards where clone, aspect and soil interplay in such a way that sets these parcels apart from the rest. Each batch was very gently pressed and the juice then transferred directly to barriques with the inclusion of all solids to achieve more of the unique vineyard character. Each batch was fermented wild with no yeast addition and was stirred throughout the nine months of maturation, allowing the yeast lees to impart further complexity, texture and palate weight to the wine. With bright, high acidity in 2016, natural malolactic fermentation was encouraged and completed.

TASTING NOTES

Pale yellow straw appearance. Exotic floral details, with white peach and grapefruit, interweaving struck match, nougat and a nutty/mealy, custard complexity. The palate is bursting with a luscious lemon freshness and stone fruit power that is sustained for incredible length. It builds in the mouth to reveal flavours of citrus tart and moreish sweet crust. The fine contribution of oak toast and acidity maintain a delicious, drying structure with a succulent core.

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:	1997
Bottles produced of this wine:	19,200

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:	57% new, 43% 1-2 year old
Type of oak:	French
Length of aging before bottling:	9 months
Length of bottle aging:	9 months

ANALYTICAL DATA

Alcohol:	13.0 %
pH level:	3.2
Residual sugar:	1.0 g/L
Acidity:	6.5 g/L
Dry extract:	21.0 g/L
Total SO ₂ :	145.0 mg/L



