



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 Filius Chardonnay 2014

WINE DESCRIPTION

Vasse Felix Chardonnay is typified by its bright, elegant fruit, subtle wild complexities and a tight acid structure, reflecting the vibrancy and purity of this variety in Margaret River. 'Filius' translates to 'son of' in Latin, reflecting the relationship between this wine and its premier 'father'.

2017 was a cooler and later vintage than the previous 10 years; a year of elegant, perhaps slightly lighter bodied wines, though ripe in flavour, vibrant and very perfumed. Higher than average yields in combination with a cooler season contributed to delayed ripening of the fruit and good acid retention. Some timely warmth and sunshine occurred throughout January, although February temperatures remained moderate with some rainfall. With the cooler weather, canopy management and fruit thinning was imperative to mitigate disease pressures and allow for even, persistent ripening. There was a warm start to March to finish the white harvest, followed by the driest April since 1982, finishing the reds beautifully.

All parcels were treated in respect of the unique qualities coming from each of our 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 (French Oak Barrique, 15% New, 85% 1-5 year old), the parcels of vibrant fruit and elegant fruit weight with complexity, were combined to create a unique varietal Chardonnay from Margaret River. For the second year in a row, we underwent MLF due to high acidity at harvest.

TASTING NOTES

Bright pale straw colour. Light notes of pineapple, grapefruit and crunchy nectarine purity provide a bright fruit base. French oak and time on yeast lees contribute delicious secondary layers of ginger, vanilla biscuit, almond meal and lemon curd. The palate is light and fine, in touch with delicate citrus flavour, a hint vanilla biscuit and a zesty polished acid tang. It delivers a spotless palate that evokes a mouth-watering, river stone dryness coupled to a fine savoury, silky texture.

VINEYARD & PRODUCTION INFO

Vineyard name:	selected sites throughout Margaret River
Soil composition:	deep gravel loam soil over clay
Training method:	VSP
Exposure:	N-S
Year vineyard planted:	1998
Harvest time:	Late Feb - Early Mar 17
First vintage of this wine:	2013 under Filius label
Average Wine Age:	20

WINEMAKING & AGING

Fermentation container:	Barriques
Malolactic fermentation:	Partial
Fining agent:	Vegan
Type of aging container:	Barriques
Size of aging container:	225L
Age of aging container:	15% New, 85% 1-5 year old
Type of oak:	French
Length of aging before bottling:	8 months
Length of bottle aging:	6 months
Prefermentation technique:	Whole Berries Air Bag Press following 5 hours skin contact