



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 2018

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'.

Similar to the previous season, the 2018 vintage experienced cooler than average conditions. Spring and early Summer delivered intermittent cool then moderate weeks before a run of below average temperatures in January and February. Our white varieties ripened with ideal sugar levels and high malic acid content for the third year running, resulting in a desire to allow some natural malolactic ferment in Chardonnays.

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 the parcels were combined to create a unique varietal Chardonnay from Margaret River. For the third year in a row, we underwent malolactic fermentation due to high acidity at harvest.

TASTING NOTES

Bright pale straw color. An open fragrant perfume reminiscent of apple pie, delicate spice and milk arrowroot biscuits. Perfectly ripe notes of lemon, peach and mango mingle with light pear and a hint of white pepper. A very comfortable mouthfeel with fleshy softness, fruit sweetness and full body tempered by a beautiful fresh acid crunch toward the finish. Almost a mango-like texture with a tangy twist, fused with slightly undercooked pie crust.

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:	Early February 2018
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:	20.5% New, 79.5% 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

ANALYTICAL DATA

Alcohol:	13%
pH level:	3.22
Residual sugar:	1.62 g/L
Acidity:	7.1 g/L