



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 2020

### WINE DESCRIPTION

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

Our most unique small vineyard sections where clone, aspect and soil interplay in such a way to ignite stunning varietal and wild yeast characters. Another cool season for Chardonnay, picked slightly earlier than 2017 and showing more fruit weight and ideal sugar levels. With moderate to high acidity, just over half completed malolactic fermentation. Beautifully ripe skins created a softer Heytesbury in this vintage. Hand-harvested, whole-bunches were pressed and transferred direct to barrel as unclarified juice. The wine was fermented with only natural yeasts from the vineyard and it remained in barrel for 9 months with some battonage. Fruit was 100% Gingin clone. A beautifully rich vintage for Chardonnay where the wines are looking approachable quite early yet will integrate and become deeper with time.

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. Late January rain led to a fear of disease, however a beautiful period of ripening followed with ample sunshine and strong daily sea breezes preserving vibrant fruit flavours and acidity. 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.

### TASTING NOTES

**APPEARANCE** Pale straw with a green tinge.

**NOSE** An enticing, complex array of citrus, lemon/lime rind and pith, with light pineapple and sweet pie crust. Inviting savoury complexities of mushroom, ocean and flinty fire cracker complete the elegant perfume.

**PALATE** A fleshy entrance with lovely weight and richness is supported by the structure of classic Heytesbury acid and pithy firmness. An almost cuddly core reveals beautiful lemon sponge characters, then finishes dry with hints of fresh sage and stone flint

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Margaret River
Vineyard name:	Selected sites throughout Margaret River
Exposure:	Various
Harvest time:	February-March 2018
First vintage of this wine:	1997
Average Wine Age:	10 - 20 yo
Certified Vineyards:	Vasse Felix manages its vineyards organically and is currently completing the process to achieve Organic Certification.
Certified Organizations:	NASSA

### WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Fermentation container:	French Barriques
Malolactic fermentation:	Partial
Type of aging container:	Barriques
Age of aging container:	42% new, 58% 1-3 year old
Type of oak:	French
Length of aging before bottling:	9 months
Prefermentation technique:	100% wild yeast

### ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.14
Residual sugar:	1.09 g/L
Acidity:	6.7 g/L