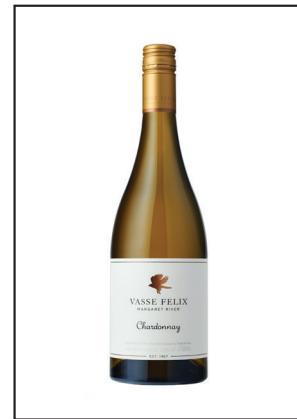


# 2022 Chardonnay

The quintessential Margaret River Chardonnay, made from a selection of Vasse Felix's premier plots of powerful Chardonnay. Made in the modern Margaret River style of elegance, power and restraint, with the wild complexity which distinguishes Vasse Felix Chardonnay.



## APPEARANCE

Pale straw with a green and golden tinge.

## NOSE

A lovely waxy, green tea candle note lifts in the subtle white peach, pear and green plum perfume, accompanied by complex floral aromas of Jasmine and camomile and sexy hints of rock flint and vanilla bean. More savoury complexity will develop with time in the bottle.

## PALATE

A lovely rich core framed by a delicate dry structure. The satin palate features complex flavours of purified lemon, a hint of ginger, custard and delicate peach, and finishes with a lovely dry, chalky feel.

## WINEMAKER COMMENTS

Rapid ripening through January following a delayed season from spring conditions saw the flavours and sugars lift quickly. Our Gingin clone fruit retained fantastic acidity which suggested most plots desired completion of a natural MLF. Some sections were hand-harvested, gently whole-bunch pressed and transferred to French oak barriques as unclarified juice for fermentation. The balance were Selectiv harvested and direct pressed with very high solids juice racked to barrel. All batches were fermented with natural yeasts from the vineyard. Each batch was left on lees in barrel for 8 months of maturation with an additional 6 months blended in the cellar for harmonisation before being bottled. Only Premier Cru Chardonnay sections were selected which included 84% Gingin clone and 16% Bernard clones 95, 96 and 76. Our Wallcliffe vineyard plots dominated in this rapid ripening year, however fantastic Premier sections from Wilyabrup also made the grade, alongside portions from our Carbanup and Karridale vineyards.

## VINTAGE DESCRIPTION

A cool, winter-like spring saw vine growth delayed in development. Rainfall in October was significant. A dry and warm summer, with sustained warmth day and night through December, January and February, possibly influenced by another La Niña season, saw a rapid ripening period for all white varieties, with all vineyards harvested in little over a month. Fruit quality was excellent with surprising delicacy and elegance. A low yielding vintage, primarily due to spring conditions over the past two years. Warm and rapid veraison for whites in January was ideal and saw the Chardonnay's desirable ripe flavours pronounce themselves quickly. Vine health remained fantastic, with fruit quality high and flavours concentrated.

## VARIETIES

100% Chardonnay

## HARVESTED

17 February - 9 March 2022

## PRESSING

Hand harvested, chilled, whole bunches pressed  
Selectiv harvested, direct pressed

## JUICE TURBIDITY

Full solids direct from whole bunch pressing  
(average 623 NTU)

## FERMENTATION

100% wild yeast

## FERMENTATION VESSEL

French oak barrique

## MATURATION

French oak barrique  
44% new, 56% 1-3 year old (includes 26% 1 year old Mercurey)  
14 months; 8 months in oak, 6 months blended in tank

**BOTTLED** 19 May 2023

**TA** 6.5g/L **PH** 3.17

**MALIC ACID** 0.66g/L (70% MLF complete)

**RESIDUAL SUGAR** 1.0g/L

**ALCOHOL** 13.0%

**VEGAN FRIENDLY** Yes

**CELLARING** Enjoy now fresh, 5+ years for complex, aged Chardonnay