

# 2023 Classic Dry White

A classic Margaret River blend of Semillon and Sauvignon Blanc. This popular, pure-fruit style has been made by Vasse Felix since 1987. It is zesty, fresh and crisp.



## APPEARANCE

Bright pale straw, with a green tinge.

## NOSE

A fragrant perfume of tinned lychees and dried pawpaw straps, complemented by elevated notes of lily flowers and lemon pith and rounded out with hints of jalapeno pepper and sherbet.

## PALATE

A fresh and crisp palate with a lovely soft fruit core. The bright, dry finish carries lingering hints of tangy fruit, lemon pith and jalapeno.

## WINEMAKER COMMENTS

A classic blend of elegant, floral and citrus Semillon, with an infusion of powerful, aromatic and structured Sauvignon Blanc. Fermented cool using selected, organic varietal yeast to enhance the vibrant fruit expression and textural elements. Another low yielding vintage for Semillon and Sauvignon Blanc has delivered a soft and full fruit core while still containing crunchy, fresh acidity.

## VINTAGE DESCRIPTION

A cool dry spring delayed vine development by 2-3 weeks, allowing time to open canopies which paid off come veraison. December, January and February brought consistent dry and warm conditions which saw vine development catch up nicely. Yields and bunch weights were a highlight, with fruit displaying beautiful balance. Ideal mild conditions allowed Chardonnay to develop bright acidity and sound flavour ripeness. March brought three small rain incidents, the most significant of which occurred post white harvest. Cool evenings and moderate daytime temperatures with afternoon sea breezes were ideal for gentle, consistent tannin ripening in our reds which maintained dense flavour. Low Marri Blossom presence resulted in the largest netting program since 2019, with bird pressure at a high during harvest. Overall, vineyard plots have shown excellent balance with more fruit and canopy, reflecting vine health and minimal heat stress from a milder season.

## VARIETIES

65% Semillon, 35% Sauvignon Blanc

## HARVESTED

21 February - 16 March 2023

## PRESSING

Selectiv machine harvested and whole berry air bag pressed

## FERMENTATION

Free run juice was settled before racking with turbidity. Fermented with selected organic strains.

## FERMENTATION VESSEL

Stainless steel tank

## MATURATION

Stainless steel tank

## BOTTLED

June 2023

TA 6.2g/L PH 3.21

RESIDUAL SUGAR 1.68g/L

ALCOHOL 13.0%

VEGAN FRIENDLY Yes

CELLARING Fresh on release. Drink now until December 2024.