

# 2014 BLANC DE BLANCS

---



Made in the traditional method from a small block of Chardonnay in the Vasse Felix Karridale Vineyard, located in the south of the Margaret River appellation. This unusual section of Chardonnay stands out for its unique structure and flavour profile; both suited perfectly to the Blanc de Blancs style.

## TASTING NOTES

**APPEARANCE** Classic pale green straw with a fine, persistent bead.

**NOSE** A classic, subtle and complex bouquet with the delicate Chardonnay notes of melon and peach, pretty floral and orange aromas with savoury mild cheese, dusty oak and crusty bread from lees ageing.

**PALATE** A voluptuous mousse with refreshing, cleansing acidity and a long, dry and effortless finish. Elements of citrus and crisp melon flavour hold sway in the front palate and gently yield to a savoury cheese cracker and nutty finish. Delicious.

## WINEMAKER COMMENTS

This wine comes from a small block in Vasse Felix's Karridale Vineyard, which experiences cooler conditions due to its location to the south of the Margaret River appellation. It was hand harvested and whole bunch pressed and the first cut of juice separated for this wine. Two thirds of the wine was barrel fermented and matured for 6 months until just prior to tirage where the wine was re-inoculated and bottled for secondary fermentation, which was completed in bottle. This was followed by 18 months of lees contact prior to disgorging.

## VINTAGE DESCRIPTION

Another text-book vintage in Margaret River with consistent, almost rhythmic temperature patterns throughout the ripening season, resulting in excellent balance and physiological ripeness of fruit. Reasonable yields were obtained despite a handful of blocks being exposed to heavy storms in Spring reducing their cropping potential, but overall quality is excellent.

**VARIETIES** 100% Chardonnay

**HARVESTED** February 2014

**OAK** 66% 3-4 year old oak barriques

**TA** 9.2g/L **PH** 3.07

**RESIDUAL SUGAR** 6.6g/L

**ALCOHOL** 12.0%

**BOTTLED** Tirage; August 2014

**CELLARING** Drink upon release