

SITE SPECIFIC, HERITAGE CLONE, PURE EXPRESSION.



2023 SINGLE PLOT CHARDONNAY 'DHJ1'

VINTAGE 2023	VARIETAL 100% Gingen Chardonnay	LOCALITY Wallcliffe	HAND HARVESTED 28 Feb 2023	
VINE AGE 20 years	YIELD 4.4 t/ha	LOCATION 33°59'47"S, 115°06'05"E	ASPECT SE, 75-80m^	SOIL Red Chromosol, Karri Loam
PRESSING 100% hand harvested, chilled, whole bunches pressed	JUICE TURBIDITY High solids (552 NTU)			
FERMENTATION 100% wild	FERMENT VESSEL French oak barrique	MATURATION French oak barrique, 1-4 yo, 9 mth, then 2 mths in tank		
BOTTLED 23 Jan 2024	TA 7.5g/L	PH 3.16	MALIC ACID 0.3g/L (MLF complete)	RESIDUAL SUGAR 1.32g/L
ALCOHOL 12.5%	VEGAN FRIENDLY Yes	CELLARING 2024 developing, 2025 amazing, 2025+ complex and developing		

The third vintage of this limited release Chardonnay. Single Plot DHJ1 is a site-specific expression that is truly unique. Grown on a tiny plot in the coolest pocket of our site in the Wallcliffe area, 'J Plot' sits between a tributary for the Boodjidup Creek and the vineyard dam, upon Red Chromosol (Karri Loam) soils with alluvial laterite deposits. The vines face south-east, receiving cooling influences from both the Indian and Southern Oceans, for gradual, gentle ripening. Virginia and the team continue to be blown away by this outstanding plot, which they feel is too special not to share. Thus, its own bottling felt appropriate. As with all Vasse Felix Chardonnays, pure expression is at the core. With this in mind, a very deliberate choice was made to pair this wine with older, lighter oak to celebrate its elegance, finesse and natural acidity as a lighter-framed, pristine Chardonnay. The wine is unfinned and unfiltered, allowing its natural expression to shine.

APPEARANCE Light straw with a hint of yellow and a slight haze. Decant for a brighter clarity or gently mix to ensure consistency from start to finish.

NOSE A complex and powerful perfume driven by exceptional yet subtle fruit, seamlessly integrated with savoury fermentation characters of flint and delicate fungi. Subtle notes of lemon pith and

honeydew melon mingle with savoury hints of crusty bread and ocean-pool limestone, while delicate nuances of frangipani and herb-infused chicken broth add further intrigue.

PALATE An incredible, powerful line of acidity with an elegant and refreshing, yet full textured and flavoured core. A dry, chalky finish with lingering floral notes, pine timber fragrance, and a touch of lemon rind.

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 mild 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. 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.