

2024 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

Fragrant white flowers, citrus blossom and lemon pith with hints of stone fruits and rockmelon, lift from the glass.

PALATE

Refreshing and crisp with a lovely pristine fruit core. A fresh, generous yet dry finish with lingering tangy fruit expression and a slight, citrus pith texture, gives a wonderful mouthwatering sensation.

WINEMAKER COMMENTS

2024 Classic Dry White is comprised of sustainably grown fruit and fermented with organic and mixed strain yeasts. This has added to heightened fruit expression with textural elements. Thanks to a fantastic growing season, all fruit was picked at optimal ripeness and harvest was completed by mid-February. This vintage has delivered a soft and full fruit core while still containing crunchy fresh acidity.

VINTAGE DESCRIPTION

The 2024 vintage was early and fast-paced. An early spring, the warmest in memory, saw below-average rainfall, leading to early flowering and veraison. The summer saw no rainfall and sustained warmth, with no extremes, ensuring most fruit ripened without damage.

Harvest started in mid-January with Wilyabrup Chardonnay, showcasing perfect balance and flavour. Sauvignon Blanc followed, with slightly lower yields due to some sunburn. The warm conditions led to an earlier-than-expected red harvest. The Cabernet showed beautifully ripe fruit flavours, firm tannins, and great balance. Red yields were also slightly lower, however, vine health remained excellent. The Marri blossom was phenomenal this year, keeping bird pressure to almost zero.

Despite the early start and warm, consistent conditions, the fruit quality was excellent and beyond expectations.

VARIETIES

63% Semillon, 37% Sauvignon Blanc

HARVESTED

29 January - 14 February 2024

PRESSING

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 2024

TA 6.1g/L PH 3.23

RESIDUAL SUGAR 1.4g/L

ALCOHOL 13.0%

VEGAN FRIENDLY Yes

CELLARING Fresh on release. Drink now until December 2025.