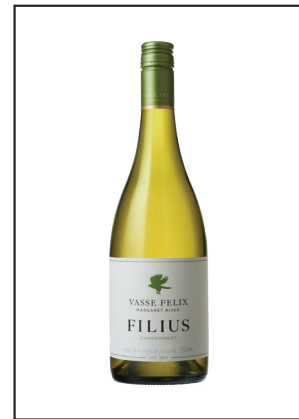


2023 Filius Chardonnay

A contemporary house style with versatile drinkability. It is a vibrant and modern Chardonnay with pure fruit, wild complexities and mouth-watering natural acidity. An earlier drinking style with alluring savoury nuances from Vasse Felix's quality-led, minimal intervention winemaking approach.



APPEARANCE

Bright pale straw.

NOSE

Opens with pretty fruit fragrances of peach blossom, mandarin pith and lemon sorbet notes. Underpinned by hints of apple pie crust, lemongrass and lightly spicy sandalwood. With time, these notes will develop more beautiful savoury complexities.

PALATE

An incredibly fresh entry with a juicy and soft palate fills the mouth, then morphs into a light, dry flowing finish. Beautifully balanced floral, green apple and firm nectarine notes mingle with traces of lemon sorbet and granita biscuits.

WINEMAKER COMMENTS

Crafted from selected sites and clones producing lighter bodied and elegantly weighted Chardonnay fruit. Each parcel was handled with respect to the unique qualities imbued by the vineyard with natural fermentation, varying solids levels, judicious use of oak and batch specific battonage. For the first time crafting this wine we incorporated three new, large format French oak foudres for maturation in combination with French oak barriques. The foudres allowed for great preservation of fruit and some unique development characters. Following seven months maturation the individual parcels were seamlessly blended. The selected fruit parcels and the winemaking approach combine to produce a wine of harmony and finesse with balance, complexity and a clean, bright palate. The result is a typical Vasse Felix varietal Margaret River Chardonnay.

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

Chardonnay

HARVESTED

14 Feb - 10 March 2023

PRESSING

100% Selectiv harvested and destemmed, whole berry air bag press (following 5 hours of skin contact)

JUICE TURBIDITY

Medium cloudy (average 250 NTU)

FERMENTATION

100% wild yeast

FERMENTATION VESSEL

French oak barrique

MATURATION

French oak barrique and foudre

5% new barriques,

5% new foudres,

90% 1-7 year old barriques,

7 months

BOTTLED November 2023

TA 6.1g/L PH 3.19

MALIC ACID 0.95g/L (approx. 60% complete)

RESIDUAL SUGAR 0.95g/L

ALCOHOL 12.5%

VEGAN FRIENDLY Yes

CELLARING

Fresh on release, will develop great complexities in 2-5 years.