

2022 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

Harmonious fine fruit with savoury complexities. Bright on the nose with citrus peel, green apple, nashi pear, white peach and nectarine with undertones of jasmine, grapefruit pith and limestone.

PALATE

The palate is creamy and soft, yet focused, showcasing lemon curd, grapefruit and green pawpaw. There is a pristine freshness to this wine revealing a saline mineral edge and a beautiful balance. The finish is fine, delicate, savoury and long with an intriguing soft chalky texture.

WINEMAKER COMMENTS

Coming from multiple sites and clones, the parcels used were lighter in body and fruit weight, producing lighter, elegant fruit flavours. All parcels were treated in respect of the unique qualities coming from our vineyard sites through natural fermentation with varying solids levels, judicious amounts of French oak and battonage programs tailored to the individual batch. Following 7 months of maturation in oak individual parcels were combined. It is the style of fruit from these blocks of the vineyard that creates harmony to finesse this wine, the aim being to produce a delicate, balanced and complex Chardonnay with a clean bright palate. The result is a typical Vasse Felix varietal Chardonnay from Margaret River.

VINTAGE DESCRIPTION

A cool, winter-like spring saw vine growth delayed in development. Rainfall in October was significant. A dry and warm summer, with sustained warmth day and night through December, January and February, possibly influenced by another La Niña season, saw a rapid ripening period for all white varieties, with all vineyards harvested in little over a month. Fruit quality was excellent with surprising delicacy and elegance. A low yielding vintage, primarily due to spring conditions over the past two years. Warm and rapid veraison for whites in January was ideal and saw the Chardonnay's desirable ripe flavours pronounce themselves quickly. Vine health remains fantastic, with fruit quality high and flavours concentrated.

VARIETIES

Chardonnay

HARVESTED

16 Feb - 12 Mar 2022

PRESSING

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

JUICE TURBIDITY

Medium cloudy (average 222 NTU)

FERMENTATION

100% wild yeast

FERMENTATION VESSEL

French oak barrique

MATURATION

French oak barrique

9% new,

23% 1 year old,

68% 2-5 years old,

7 months

BOTTLED January 2023

TA 6.5g/L **PH** 3.15

MALIC ACID 0.5g/L (approx. 85% complete)

RESIDUAL SUGAR 1.03g/L

ALCOHOL 12.5%

VEGAN FRIENDLY Yes

CELLARING

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