

2021 Filius Chardonnay

A contemporary house style with versatile drinkability, Filius 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, displaying perfumes of nashi pear, Granny Smith apples and nectarine skin with hints of lemon butter, herb salt, crushed shells and a hit of Chinese five spice.

PALATE

A seamless palate with acidity that is so soft, yet shows stunning freshness. Creamy yet vibrant. This is a cool year, that shows restraint and super-fine balance.

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. 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. It is the style of fruit from these blocks of the vineyard that creates harmony to finesse this wine.

VINTAGE DESCRIPTION

A year of peculiar weather challenges due to the La Niña season, where our commitment to organic viticulture was vital to the successful growth of quality, balanced fruit. A cool and wet spring prompted the need for an intense leaf plucking program to mitigate disease risk. December and January luckily were very warm and dry, then canopy management was a priority throughout February and March to combat unusually warm and moist conditions. A rainfall event in early February provided a timely drink for the red varieties, followed by warm weather which was ideal for the Chardonnay to achieve ripeness. A second rainfall incident in early March was followed by sunny and breezy conditions to dry off the fruit for healthy ripening. With our judicious canopy management and a crop of naturally resilient grapes, we are pleased to say that fantastic quality fruit was ripened and harvested.

VARIETIES

100% Chardonnay

HARVESTED

12 Feb - 5 Mar 2021

PRESSING

100% Selectiv harvested, whole berries, air bag press (following 5 hours skin contact)

JUICE TURBIDITY

Medium cloudy (average 230 NTU)

FERMENTATION

100% wild yeast

FERMENTATION VESSEL

French oak barrique

MATURATION

French oak barrique

13% new.

87% 2-5 year old

7 months

BOTTLED December 2021

TA 6.3g/L **PH** 3.21

MALIC ACID 0.54g/L (approx. 75% complete)

RESIDUAL SUGAR 1.12g/L

ALCOHOL 12.5%

VEGAN FRIENDLY Yes

CELLARING

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