



Vasse Felix

A benchmark Australian Chardonnay, the Vasse Felix Heytesbury Chardonnay 2022 showcases the precision and power of Margaret River's terroir. The wine delivers an expressive interplay of minerality, depth, and elegance, offering a refined and structured experience.



VASSE FELIX



Heytesbury Chardonnay 2022

Margaret River, Australia

Region and Vineyards

Margaret River, in **Western Australia**, is internationally recognized for producing some of the finest Chardonnays. The region benefits from a maritime climate, shaped by the **Indian Ocean and Antarctic currents**, which moderate temperatures and extend the ripening season. This allows the grapes to develop balanced acidity and layered complexity.

The **Heytesbury Chardonnay** is sourced from select vineyard parcels, planted with the **Gingin clone**, known for its low yields and concentrated fruit. The soils, composed of **gravelly loam**, provide excellent drainage, ensuring optimal vine stress and resulting in fruit with exceptional structure and depth.

Winemaking

The **2022 vintage** experienced a cool, extended spring, delaying vine growth. This was followed by a warm summer, leading to fruit that was both rich and structured. The combination of these climatic conditions contributed to a wine of great intensity and elegance.

The grapes were **hand-harvested** from February 16 to March 4, followed by **whole-bunch pressing** to retain freshness. The juice, left unclarified, was fermented in **French oak barriques** using **wild yeasts**. The wine matured for **15 months**, with **8 months in oak** (56% new, 44% aged 1–3 years) and **7 months on lees** in tank. **Lees stirring** was carried out to enhance texture, and **natural malolactic fermentation** was encouraged to create a harmonious balance between acidity and mouthfeel.

Tasting Notes

- **Color:** Pale straw with subtle green and golden tinges.
- **Aroma:** Notes of flint, citrus peel, and stone fruit, complemented by smoky oak, vanilla, and hints of bergamot.
- **Palate:** A silky, textured mouthfeel, with flavors of pear, lime curd, and crisp apple leading to a long, structured finish with fresh acidity.

Alcohol :13,00 %

Composition: 100% Chardonnay



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Did you know?

The **Gingin clone**, a hallmark of **Margaret River Chardonnay**, is believed to be a local mutation of the **Mendoza clone**. It is renowned for its thick-skinned berries, which enhance concentration and natural acidity, contributing to the longevity of the wine.

Wine Pairing Ideas

- **Seared scallops with beurre blanc** – The wine's minerality and acidity complement the buttery texture of the scallops.
- **Grilled lobster with lemon butter** – The bright citrus notes enhance the sweetness and richness of the lobster.
- **Roast guinea fowl with tarragon cream sauce** – The wine's texture and depth match well with poultry's delicate flavors.
- **Aged Comté cheese** – The nutty, umami complexity of the cheese is beautifully balanced by the wine's freshness and structure.



Robert Parker (RP) : 97 Points (2022)

The 2022 Heytesbury Chardonnay is lighter, fresher and finer than I can ever remember the Heytesbury tasting on release. It stylistically made a name for itself in the mid 2000s for the high-solid ferments, flinty reduction and spice aplenty. These days, I feel the style has swung gently back toward the middle, presenting us with a wine that is infinitely composed, powerful, restrained and yet kaleidoscopic in its fruit profile. I am not a fan of bombastic "best ever" statements, but this may go down as one of the greatest Heytesburys I have had the pleasure of tasting on release, and that is a statement that pays respect to the 2010 and 2013 vintages. 13% alcohol, sealed under screw cap.



Decanter (DCT) : 97 Points (2022)

Sleek, taut and bursting with energy and succulence, this is excellent Chardonnay. A real thoroughbred, standing head and shoulders above all else in the tasting. A Jura-like washed rind note melds with curry leaf, quince and orchard fruits. Stony phenolics are bound to an intense saline lick to finish. Chiselled, vibrant and poised. So beautiful to drink. Reminiscent of something from the Jura, married to the ebullient fruit of Australia. Scintillating stuff that will age so very well.



Wine Enthusiast (WE) : 96 Points (2022)

2022 was on the warm side and this bottling of one of Margaret River's top Chards offers less of the reductive struck match and roasted-nut aromas of past vintages. It instead displays pithy citrus and melon rind, oats and salty seashell aromas, with a slight metallic edge. Round and textured, but with lovely acidity throughout, the concentrated fruit, oak and malolactic influences are all in perfect harmony. This may not be the longest-lived Heytesbury, but it's a damn fine drop now.



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