

Vasse Felix

A Margaret River Chardonnay that fuses maritime finesse with elegant winemaking, offering vibrancy and poise in equal measure.

VASSE FELIX



Filius Chardonnay 2024

Margaret River, Australia

Region and Vineyards

The Vasse Felix Filius Chardonnay 2021 hails from **Margaret River**, a premier coastal wine region in Western Australia renowned for its Chardonnay and Cabernet Sauvignon. Benefiting from the maritime climate, the region experiences a long, slow ripening season that fosters freshness and aromatic complexity in white wines.

The 2021 vintage was shaped by **La Niña conditions**, bringing cooler and wetter weather than usual. This demanded intensive vineyard management, including leaf plucking and canopy control to mitigate disease risks. Despite the challenges, warm spells in December and January, followed by ideal ripening weather after two key rain events, allowed Chardonnay to reach full phenolic ripeness while maintaining fresh acidity. The fruit was harvested between **12 February and 5 March**, from multiple vineyard sites and clones, carefully selected for their lighter, more elegant fruit profile.

Winemaking

Vasse Felix practices a **site-specific and minimal-intervention philosophy**, and the 2021 Filius Chardonnay exemplifies this approach. The fruit was **Selectiv-harvested as whole berries**, followed by gentle air bag pressing after a brief **5-hour skin contact**. The juice, left **moderately cloudy** (average 230 NTU), underwent **wild fermentation** in **French oak barriques**, promoting texture and complexity.

The wine matured for **7 months in oak**, with only **13% new barrels**, while the remainder consisted of **2–5-year-old barriques**, ensuring oak influence was subtle, supporting rather than dominating the fruit. Regular **bâtonnage** was used selectively, tailored to each batch, to enhance mouthfeel and depth. Malolactic conversion was about **75% complete**, lending creaminess without sacrificing freshness. The wine was bottled in **December 2021** and is **vegan-friendly**.

Alcohol :12,50 %

Composition: 100% Chardonnay

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Tasting Notes

- **Color**: Bright pale straw.
- **Aroma**: Delicate, pure fruit notes of nashi pear, Granny Smith apple, and nectarine skin are layered with hints of lemon butter, herb salt, crushed seashells, and a touch of Chinese five spice.
- **Palate**: The palate is soft and refined, showing precise acidity that lends freshness without aggression. It is creamy yet vibrant, beautifully poised between elegance and flavour, reflecting the cool, restrained vintage with finesse.

Did you know?

"Filius" means "son" in Latin, positioning this Chardonnay as the elegant offspring of Vasse Felix's flagship range. Though crafted with restraint, it retains the house signature—purity of fruit, maritime energy, and understated complexity.

Wine Pairing Ideas

- **Seared scallops with lemon beurre blanc** – the wine's citrus notes and silky texture mirror the delicate richness of the scallops.
- **Grilled chicken with tarragon cream sauce** – a natural pairing with the creamy palate and herbal nuance.
- **Roast cauliflower with almonds and tahini** – vegetal sweetness and nuttiness echo the wine's subtle oak and spice tones.
- **Soft cheeses like Brie or Camembert** – the creamy weight and bright acidity balance each other effortlessly.

93 WineEnthusiast

Wine Enthusiast (WE) : 93 Points (2022)

A doorway to the renowned Vasse Felix style (but a delicious wine in its own right) this opens with vibrant, tangy fruit, like fresh pressed pineapples, woven with lemon verbena and white blossoms. There's just a hint of toasty saline character underneath. The palate follows a similar through line with lovely texture and a subtle barrel-and-lees influence that's well integrated with the tingly, crunchy acidity.

91 James Suckling

James Suckling (JS) : 91 Points (2022)

A mid-weighted wine that packs plenty in the bottle for the price, brimming with accents of canned peach, mango chunks and nougat, with a curb of oak offering compression and tension. A tangy finish. Drink or hold.

VASSE FELIX

Filius Chardonnay 2024

Wine Enthusiast (WE) : 93 Points (2021)

The entry level Chard from Margaret River's oldest estate is a steal, and a stellar intro to this West Aussie style. Delicate and seamlessly integrated notes of lightly toasted hazelnut and cream lead, with a salty sea breeze vibe. The pineapple, melon and preserved lemon notes take supporting roles. It's beautifully balanced, the crunchy acidity neatly juxtaposing the textural weight. Finessed with polish and craftsmanship, but also utterly drinkability now.Editors' Choice