

Vasse Felix

The 2022 Vasse Felix Chardonnay is a quintessential Margaret River Chardonnay , combining elegance and power with layers of wild complexity.

VASSE FELIX

95 James Halliday



Alcohol :13,00 %

Composition: 100% Chardonnay

Chardonnay 2022

Margaret River, Australia

Region and Vineyards

Margaret River, a renowned region for **premium Chardonnay**, benefits from a maritime climate with consistent warmth during summer months, promoting concentrated flavors and balanced acidity. The 2022 growing season saw a **cool, winter-like spring** that delayed vine development, with substantial rainfall in October. A warm and dry summer followed, with sustained warmth day and night, accelerating the ripening period, especially for white varietals like Chardonnay. This rapid ripening yielded concentrated fruit with surprising elegance and delicacy, despite the low yields caused by the past two challenging spring seasons.

The fruit for this wine is a selection from **Vasse Felix's premier vineyard plots**, with **84% from the Gingin clone** and **16% from Bernard clones** (95, 96, and 76). While plots from the **Wallcliffe vineyard** dominated this vintage, high-quality sections from **Wilyabrup, Carbanup,** and **Karridale** also contributed to the blend. These sites were chosen for their ability to impart both structure and finesse, allowing the Chardonnay to capture Margaret River's renowned minerality and fruit purity.

Winemaking

The Vasse Felix Chardonnay 2022 is vinified with an emphasis on natural fermentation and low intervention. Select sections were **hand-harvested, chilled, and whole-bunch pressed**, while others were harvested using Selectiv technology and directly pressed. All batches underwent **wild yeast fermentation** in **French oak barriques**, allowing for natural complexities to develop. The wine's structure and texture are further enhanced by a maturation period of **14 months**, with **8 months in oak** (44% new, 56% in 1-3-year-old barrels) and an additional **6 months blended in tank** for harmonious integration before bottling.

Notably, **70% of the wine completed malolactic fermentation (MLF)**, softening the acidity and adding a creamy texture while preserving the fresh core of the fruit. The result is a Chardonnay that balances vibrancy with depth, showcasing both purity and refined complexity.

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Tasting Notes

- **Color**: Pale straw with green and golden hues.
- **Aroma**: Waxy and inviting, with notes of green tea candle, white peach, pear, and green plum. Floral aromas of jasmine and chamomile add elegance, while subtle hints of rock flint and vanilla bean provide depth.
- **Palate**: Rich and centered with a delicate dry structure, featuring flavors of lemon, ginger, and custard, accented by hints of peach. The finish is smooth and chalky, with a lingering mineral feel.

Did you know?

The **Gingin clone** used predominantly in this Chardonnay is prized in Margaret River for its ability to produce wines with intense flavor concentration and vibrant acidity. Vasse Felix has long championed this clone, showcasing its unique ability to express the **terroir of Margaret River** through elegant, age-worthy Chardonnay.

Wine Pairing Ideas

- **Lobster with drawn butter and herbs**: The wine's acidity and minerality complement the richness of the lobster, while its subtle complexity adds layers to the pairing.
- **Seared scallops with lemon beurre blanc**: The creamy texture of the Chardonnay enhances the scallops' sweetness, while the citrus notes provide a refreshing balance.
- **Roast chicken with thyme and garlic**: The savory, herbaceous qualities of the wine match the flavors of roasted chicken, creating a balanced and elegant pairing.
- **Triple-cream brie**: The wine's acidity and minerality cut through the cheese's richness, while its floral and stone fruit notes provide a delightful contrast.

95 James Halliday

James Halliday (JH) : 95 Points (2022)

While this does not hold back on the flavour front, it still has electrifying acidity and detail, as is the way with this producer. It's flinty, citrusy, tangy and juicy with the palate full of grapefruit and white peach and texture via a slip of luscious lees and high-toned oak, which is superbly integrated. It's a chardonnay that offers immediate pleasure without a second thought, and, yet, it lingers, it's seductive, and you want to come back for more. So I did.

95 WineEnthusiast

Wine Enthusiast (WE) : 95 Points (2022)

Fleshy melon and citrus fruit are at the fore on this medium gold-hued Chard from a warm vintage in Margaret River and underpinned by chalk dust, ground ginger, and toast aromas. It's fruity, but it never feels overblown. A subtle creaminess on the palate is buoyed by tangy acidity. There's lovely intensity and a pulse of flavor to the finish.

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Chardonnay 2022

Robert Parker (RP) : 94 Points (2022)

The 2022 Chardonnay gives us a complete Chardonnay experience in the mouth. It is texturally plump, driven by fine salty acidity, saturated with powerful, concentrated fruit and shaped by gently grippy tannins. It's a really impressive wine, classy and composed too. 13% alcohol.

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