

2011 CLASSIC DRY WHITE



VASSE FELIX



Celebrating our 25th Vintage of Classic Dry White...

A blend of Semillon and Sauvignon Blanc that has been championed by Vasse Felix since 1987. Lifted citrus and passionfruit aromas complement a zesty, textured palate of pure and pristine fruit.

It is vibrant, fresh and crisp.

TASTING NOTES

Appearance • Pale straw with a light green tinge.

Nose • Pretty, fragrant aromas of yellow rose, lemon pith and pineapple confection with a subtle, sweet, herb note adding complexity.

Palate • Fresh, crunchy red apple flavours combine with juicy citrus to provide a refreshing yet remarkably soft and succulent palate. Savoury herb and lemon cordial characters toward the finish add fantastic length to this vibrant blend.

WINEMAKER COMMENTS

Semillon's citrus and floral notes are complemented by the tropical passionfruit aromatics of Sauvignon Blanc. These varieties are picked at reasonably low Baume, capturing fine high-note aromas, crisp primary fruit flavours and good acid structure. The Semillon and Sauvignon Blanc juices are then fermented under cool conditions using specially selected yeasts to ensure the varietal characters are accentuated. This wine was fermented without the use of oak for pure fruit expression.

VINTAGE DESCRIPTION

An exceptionally dry Spring resulted in small balanced canopies and early development stages. A very warm Summer with timely rainfall around veraison was followed with rapid ripening to an early vintage. Whites were harvested in a very short time frame though retained good acid.

REGION Margaret River
VARIETIES 56% Semillon,
41% Sauvignon Blanc, 3% Chardonnay
HARVESTED February/March 2011
OAK Unwooded
TA 7.8 g/L PH 3.7
RESIDUAL SUGAR 2.2 g/L
ALCOHOL 12.5 %
BOTTLED July 2011
CELLARING Drinks beautifully
now, best enjoyed in its youth.