



Aotearoa Chardonnay Symposium 2026

Technical Information for Wines - All Sessions

Day #2	Session #2	Wine #7
Winery	Vasse Felix	
Viticulturist (Chef de Culture)	Bart Molony	
Winemaker (Maitre de Chai)	Virginia Willcock	
Wine	2023 Heytesbury Chardonnay	
Region/Appellation	Margaret River	
Sub region(s)	Wilyabrup/Wallcliffe	
Wine RRP \$	\$140	
Cases produced		

Wine Analysis

pH	3.13
TA	6.9
VA	0.61
DCO2	580
Alcohol %	13
RS	0.85

Tasting Note

NOSE

Wonderfully complex, showing classic aromas of fine stone flint, lamb fat, and champignon, alongside custard lemon biscuits. Subtle hints of wet limestone and ocean spray evoke the region's maritime influence, while a touch of white leather and sweet new straw bring savoury notes.

PALATE

Beautifully structured with long taut acid lines that provide strength and power. A fine, dry phenolic texture adds a layer of tension, complementing the wine's depth. The palate evolves with lingering flavours of grapefruit, clotted cream and hints of ginger and lime leaf.

Vineyard/Vintage Notes

A cool dry spring delayed vine development by 2-3 weeks, allowing time to open canopies which paid off come veraison. December, January and February brought consistent dry and mild conditions which saw vine development catch up nicely. Yields and bunch weights were a highlight, with fruit displaying beautiful balance. Ideal mild conditions allowed Chardonnay to develop bright acidity and sound flavour ripeness. March brought three small rain incidents, the most significant of which occurred post white harvest. Cool evenings and moderate daytime temperatures with afternoon sea breezes were ideal for gentle, consistent tannin ripening in our reds which maintained dense flavour. Low Marri Blossom presence resulted in the largest netting program since 2019, with bird pressure at a high during harvest. Overall, vineyard plots have shown excellent balance with more fruit and canopy, reflecting vine health and minimal heat stress from a milder season

Winemaking Notes

Our most unique small vineyard sections where the Gingin clone on specific aspect and soil, interplay in such a way to ignite very special varietal and wild yeast influence. A similar harvest time to the reasonably late year last year due to cold spring conditions. However, dry conditions and a sunny mild January saw ripening speed up with flavour and sugar reaching ideal ripeness with high acidity, so natural MLF was allowed to complete. Delicate flavours held tightly, resulting in beautiful restraint and balance. Hand-harvested, whole-bunches were pressed and transferred direct to barrel as unclarified juice. Fermented with natural yeasts from the vineyard, then nurtured in our cellar for 9 months in oak with some lees stirring, then 7 months harmonising in tank on full lees before filtering and bottling. 100% Gingin clone and true to HEYTESBURY perfume and structure. A savoury, delicate and beautifully structured wine, showcasing impressive complexity from a dry, cool year

Accolades/Reviews

#	1	2	3	4
Block/Parcel Name	Gnarawary - Wallclif	Home - Wilyabrup		

Vineyard, Block or Sub-Block

% of Blend	70	30		
Clone	Gingin	Gingin		
Rootstock	Sauv Blanc and Cabernet Sauvignon	Own Roots		
Soil Type	Sandy Loam and Clay with some Ironstone Gravel	Ironstone Gravel Sandy Loam over Clay		
Vine Age	25 Years	18 Years		
Years in Production				

Other...

Yield Management

	1	2	3	4
Target T/ha	5 to 7	5 to 7		
Actual T/ha	01 to 04.03.2023	16.02.2023		
Vines/ha	2380	2222		
Kg/vine				
Irrigated?	No	Minimal		
Type e.g. above ground / subsurface		Drip		

Other...

Vine Management

	1	2	3	4
Pruning method	4 cane	4 Cane		
Pruning (buds/m)				

D2-S2: Wine 07. Vasse Felix Heytesbury Chardonnay Magaret River 2023

Canopy density (shoots/m)				
Shoot thinning	Crown Thin	Crown Thin		
Crop thinning (% removed)	No	No		
Kg/m fruit				
Leaf plucking	Hygien Pluck morning side	Hygien Pluck morning side		
Timing of leaf plucking	Fruit Set	Fruit Set		
Timing of crop thinning				
Fruit exposure achieved %	pre 9am only	pre 9am only		
Date of flowering	16/11/2022	7/11/2022		
Date of fruit set	26/11/2022 EL 25	21/11/2022 EL 25		
Days between flowering and harvest	108	100		
Other...				

Harvest	1	2	3	4
Date	1/3/2023	20/2/2023		
Brix	22.68	22.32		
pH	3.1	3.18		
TA	7.9	8.6		
Malic Acid	2.9	3.5		
YAN	260	275		
Method of Harvest	Hand	Hand		
Fruit condition	Excellent	Excellent		
Field Additions	50g PMS/500kg	50g PMS/500kg		
Other...				

Pressing	Yes/No and details. Reasons why?
Additions to fruit (pre-pressing)	No
Destemmed	No
Whole Bunch	Yes
Crushed	No
Press Type	Air Bag
Wash	No
Press fractions	Yes
Press rate L/tonne	500-550L/T
Hard pressings, kept /downgraded	Keep and down grade
Juice additions, types and rates	Up to 40ppm TSO2 Max (as PMS)
Gas cover, inert	No
Hyper Ox, timing	No
Settling. Time, temperature	No
Direct to barrel	FR to tank add SO2 only then direct to barrel
Juice NTU (if known).	524 - 574
Other...	

Fermentation	Yes/No and details. Reasons why?
Vessel Type(s)	Barrique
New oak, % and type	61%. Taransaud, Mercurey and D&J
Temp Control. Target temp or rate	Up to 32oC or into Coolroom
Wild ferment, % of blend	100% Wild
Inoculated. Yeast used and rate	Overseed only if necessary
Nutrient Additions. Type, rate, timing	No

D2-S2: Wine 07. Vasse Felix Heytesbury Chardonnay Magaret River 2023

Oxygen Additions. Timing, rate	No
Enrichment. Target Alc %, timing	No
Acidification. Target pH/TA, timing	No
MLF. Inoculated / natural, timing	Natural MLF immediately after ferment while warm
Warming for MLF	Occasional heaters in Cellar, if autumn night drop in temp dramatically
% MLF in blend	95-100%
Other...	

Post Ferment / Finishing	Yes/No and details. Reasons why?
Stirring, frequency	When SO2 only
Enzyme addition	No
Other lees management	Leave on Lees until MT with lees to tanks
Time in barrel	9 months
Time in tank prior to finishing	7 months
Palate fining, type and rate	No
Protein fining, to what level	No
Cold Stabilisation, to what level	Stable to 4 days at -4oC
Filtration, type	Crossflow once only
FSO2 level at bottling	34
TSO2 level at bottling	108
Bottling date	12.06.2024
Filtration type at bottling	None, screen only
Release date	01.11.2024 reluctantly (2024 Heytesbury pushed out to May following year...finally)
Other...	