

Aotearoa Chardonnay Symposium 2026

Technical Information for Wines - All Sessions

Day #2	Session #2	Wine #8
Winery	Vasse Felix	
Viticulturist (Chef de Culture)	Bart Molony	
Winemaker (Maitre de Chai)	Virginia Willcock	
Wine	2023 Single Plot Chardonnay	
Region/Appellation	Margaret River	
Sub region(s)	Wilyabrup/Wallcliffe	
Wine RRP \$	\$80	
Cases produced	300	

Wine Analysis

pH	3.16
TA	7.5
VA	0.48
DCO2	805
Alcohol %	12.2
RS	1.32

Tasting Note

NOSE A complex and powerful perfume driven by exceptional yet subtle fruit, seamlessly integrated with savoury fermentation characters of flint and delicate fungi. Subtle notes of lemon pith and honeydew melon mingle with savoury hints of crusty bread and ocean pool limestone, while delicate nuances of frangipani and herb-infused chicken broth add further intrigue.

PALATE An incredible, powerful line of acidity with an elegant and refreshing, yet full textured and flavoured core. A dry, chalky finish with lingering floral notes, pine timber fragrance, and a touch of lemon rind.

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. 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

The third vintage of this limited release Chardonnay. Single Plot DHJ1 is a site-specific expression that is truly unique. Grown on a tiny plot in the coolest pocket of our site in the Wallcliffe area, 'J Plot' sits between a tributary for the Boodjidup Creek and the vineyard dam, upon Red Chromosol (Karri Loam) soils with alluvial laterite deposits. The vines face south-east, receiving cooling influences from both the Indian and Southern Oceans, for gradual, gentle ripening. Virginia and the team continue to be blown away by this outstanding plot, which they feel is too special not to share. Thus, its own bottling felt appropriate. As with all Vasse Felix Chardonnays, pure expression is at the core. With this in mind, a very deliberate choice was made to pair this wine with older, lighter oak to celebrate its elegance, finesse and natural acidity as a lighter-framed, pristine Chardonnay. The wine is unfinned and unfiltered, allowing its natural expression to shine.

Accolades/Reviews

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#	1	2	3	4
Block/Parcel Name	DHJ1 - Wallcliffe			

Vineyard, Block or Sub-Block

% of Blend	100			
Clone	Gingin			
Rootstock	None			
Soil Type	Red gravel loam			
Vine Age	20			
Years in Production				
Other...				

Yield Management

	1	2	3	4
Target T/ha	4 to 6			
Actual T/ha	4.4			
Vines/ha	1666			
Kg/vine				
Irrigated?	Yes			
Type e.g. above ground / subsurface	Drip above ground			
Other...				

Vine Management

	1	2	3	4
Pruning method	Spur			
Pruning (buds/m)				
Canopy density (shoots/m)				
Shoot thinning	Yes			
Crop thinning (% removed)	No			
Kg/m fruit				
Leaf plucking	Hygiene pluck			
Timing of leaf plucking	Post fruit set			
Timing of crop thinning				
Fruit exposure achieved %	Before 9am South			
Date of flowering	16/11/2022			
Date of fruit set	26/11/2022 EL 25			
Days between flowering and harvest	105			
Other...				

Harvest

	1	2	3	4
Date	28/2/2023			

D2-S2: Wine 08. Vasse Felix Single Plot DHJ1 Chardonnay Magaret River 2023

Brix	21.6			
pH	3.13			
TA	9.9			
Malic Acid	3.5 Foss			
YAN				
Method of Harvest	Hand			
Fruit condition	Excellent			
Field Additions	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).	552
Other...	

Fermentation	Yes/No and details. Reasons why?
Vessel Type(s)	Barrique
New oak, % and type	No new oak. Older oak fermentation only (25% 1 year old)
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
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	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	8 Months
Time in tank prior to finishing	2 months
Palate fining, type and rate	No
Protein fining, to what level	No

D2-S2: Wine 08. Vasse Felix Single Plot DHJ1 Chardonnay Magaret River 2023

Cold Stabilisation, to what level	No
Filtration, type	None
FSO2 level at bottling	36
TSO2 level at bottling	96
Bottling date	23.01.2023
Filtration type at bottling	None, screen only
Release date	Winter 2024
Other...	