



Aotearoa Chardonnay Symposium 2026

Technical Information for Wines - All Sessions

Day #1	Session #3	Wine #5
Winery	Vasse Felix	
Viticulturist (Chef de Culture)	Bart Molony	
Winemaker (Maitre de Chai)	Virginia Willcock	
Wine	2020 Heytesbury Chardonnay	
Region/Appellation	Margaret River	
Sub region(s)	Wilyabrup/Wallcliffe	
Wine RRP \$	\$140	
Cases produced	1500	

Wine Analysis: At Bottling

pH	3.14
TA	6.7g/L
VA	0.39g/L
DCO2	775ppm
Alcohol %	13.90%
RS	1.09g/L

Tasting Note: Nov 2021

NOSE

A beguiling perfume of elevated wattle honey, smoking wax, grilled white nectarine, white rose and ginger is rounded out by complex aromas of wet ocean limestone, lemon grass, Geraldton wax flowers and yeasty flat bread. Quite restrained in its youth, with more complexities to be unveiled over time.

PALATE

A bright yet creamy entry is supported by a beautifully taut line of acidity and incredible palate structure. An enticing pop of samphire complements the mineral, saline core, leading to a long, rich and dry finish with lingering hints of savoury beeswax.

Vineyard/Vintage Notes

2020 was a warm vintage with low yields resulting in good quality. Spring development was early followed by a warm start to summer and continuing into fine sunny, dry conditions throughout the summer months. This, combined with lower yields, brought an early start to harvest. Happily, we experienced minimal bird pressure due to the timely arrival of Marri Blossom and there was no disease pressure. Following the completion of white harvest, a rainfall event in late February provided a timely drink for the reds. Bird pressure increased resulting in the netting of our red varietals. The faster ripening period combined with lower yields led to incredible concentration in our red varietals, with substantial tannins and rich fruit flavour

Winemaking Notes

Our most unique small vineyard sections where aspect and soil interplay with the Gingin Chardonnay in such a way to ignite stunning varietal and wild yeast influence. A moderately warm, dry and relatively early vintage of low yields produced fruit with fine perfumes, electric acidity and a very full rich mid palate weight balancing on a knives edge of ‘al dente’ ripeness. Natural malolactic fermentation was allowed to complete 100%. Hand-harvested whole bunches were pressed and transferred direct to barrel as unclarified juice. Each parcel was fermented with only natural yeasts from the vineyard and left on lees in barrel for 10 months of maturation and an additional 7 months in tank after blending, with regular battonage. Crafted from 100% Gingin clone fruit, this wine remains true to the signature Heytesbury perfume and structure. A rich, structured, savoury and subtly complex release that will become even deeper with time

Accolades/Reviews



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

Vineyard, Block or Sub-Block

% of Blend	60	40		
Clone	Gingin	Gingin		
Rootstock	Sauv Blanc and Cabernet Sauvignon	None		
Soil Type	Sandy Loam and Clay with some Ironstone	Ironstone Gravel Sandy Loam over		
Vine Age	22	15		
Years in Production				
Other...				

Yield Management

	1	2	3	4
Target T/ha	5 to 7	5 to 7		
Actual T/ha	4.6	3.7		
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)				
Canopy density (shoots/m)				

D2-S3: Wine 5. Vasse Felix Heytesbury Chardonnay Margaret River 2020

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	25.10.2019	01.11.2019		
Date of fruit set (Capfall)	09.11.2019 EL 25	18.11.2019 EL 25		
Days between flowering and harvest	108	98		
Other...				

Harvest	1	2	3	4
Date	10.02.2020	07.02.2020		
Brix	22.68	23.22		
pH	3.16	3.16		
TA	7.5	9		
Malic Acid	2.4	4.1		
YAN				
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).	548-766
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
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

D2-S3: Wine 5. Vasse Felix Heytesbury Chardonnay Margaret River 2020

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	10 months
Time in tank prior to finishing	7 months
Palate fining, type and rate	
Protein fining, to what level	0.4g/L Bentonite reluctantly (10NTU change only)
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	128
Bottling date	01.07.2021
Filtration type at bottling	None
Release date	01.11.2021 reluctantly
Other...	