



FELTON ROAD

2014 Felton Road Chardonnay *Block 2*

Tasting Note

An entrée of zesty citrus, spring blossom, ripe tropicals and nutty undertones on the nose. The bright and linear acidity marries seamlessly to a mineral-rich earthiness on a broad and expansive palate. Uncomplicated by assertive winemaking, the transparency and vineyard expression are allowed centre stage. A powerful Block 2 with typically striking presence and persistence.

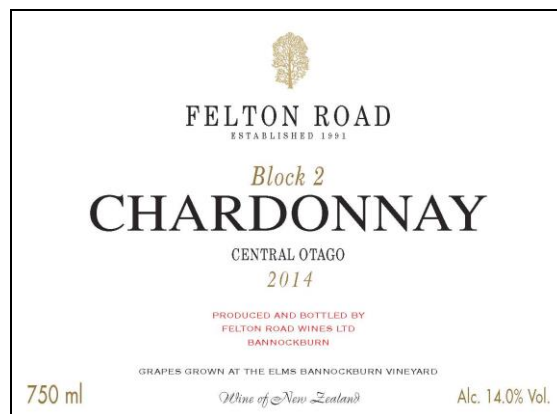
Introduction

Beginning with meticulous site selection and vineyard design started in 1991, Felton Road's story is one of refusal to compromise. A strict 100% estate policy with fully organic and biodynamic viticulture (Demeter certified) ensures that our fruit arrives at the winery as pure as it can be, while our entire estate comes as close to true sustainability as is possible. A commitment to hands off winemaking: gravity flow, wild yeasts, wild malo, an avoidance of fining and filtration all help preserve the wine's expression of its terroir. The result is Riesling, Chardonnay and Pinot Noir which accurately express the authenticity and complexity of our unique vineyards.

Gareth King; Viticulturist, Blair Walter; Winemaker, Nigel Greening; Proprietor.

Vineyard & Viticulture

Felton Road farms four properties totaling 32 ha in the Bannockburn sub-region of Central Otago. Block 2 is positioned on a gentle east facing slope immediately north of Block 3 on The Elms vineyard and was planted in 1992. Meticulous summer management of a single vertical shoot positioned (VSP) canopy ensures even and early fruit maturity. Shoot thinning, shoot positioning, leaf plucking, bunch thinning and harvest are all carried out by hand to ensure optimum quality fruit. Cover crops are planted between rows to assist in vine balance and to improve soil health and general biodiversity.



Vintage

Following an unusually wet and significantly warmer winter than usual, the heightened soil moisture and mild conditions gave rise to an early bud burst followed by even and rapid early season growth. October saw some sleepless nights for the vineyard team with low-lying snow keeping the threat of frost ever present. A mixture of good fortune and careful management of inter-row crops kept the threat at bay. After a warm and unseasonably calm and dry November, flowering and fruit set was early and occurred in excellent conditions. Veraison also started early but some cooler weather in February meant it progressed slowly. This was advantageous as it helped to delay the final ripening period from occurring in the usual heat we can experience in early to mid-March. Harvest began early on March 20 with stable and mild weather throughout and normal crop levels. Picking of Chardonnay and Pinot Noir was completed by April 8 with the Riesling finishing on April 14.

Vinification

Mendoza clone Chardonnay from Block 2 was whole bunch pressed and flowed immediately (without settling) by gravity to barrel in the underground cellar. Fermentation with indigenous yeasts in French oak (no new oak) was followed by a long and complete malolactic over the spring and summer. After 17 months in barrel the wine was racked to tank for bottling in mid-September 2015. The wine was not fined or filtered.

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