



FELTON ROAD

Felton Road • Chardonnay Block 6 • 2004 • Bannockburn

Vintage & Vinification

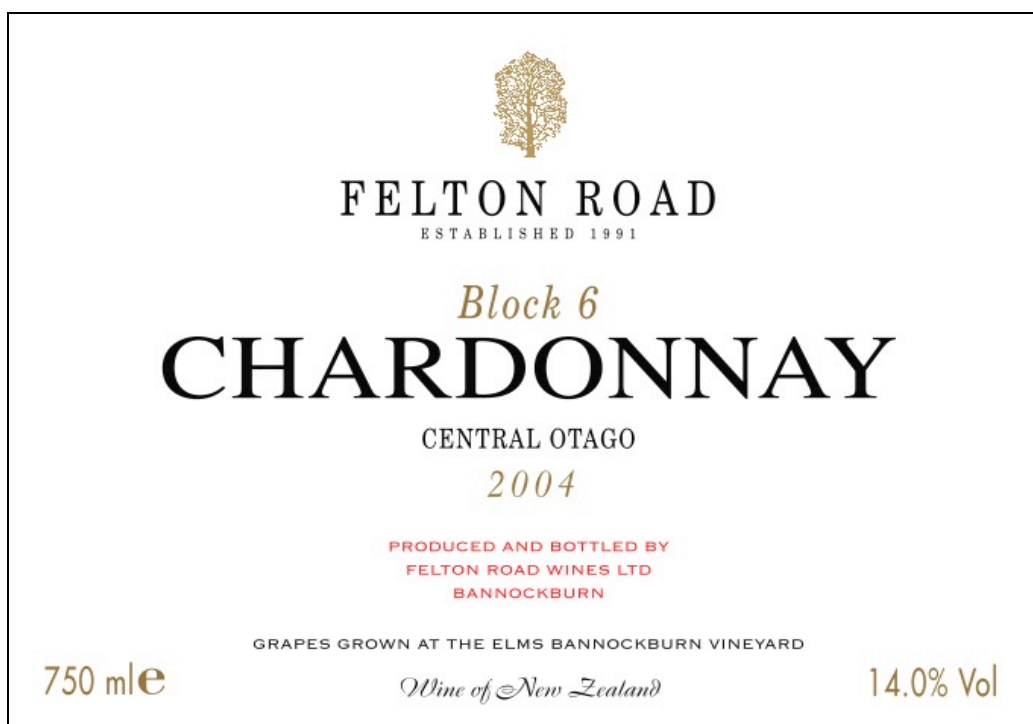
A selection was made in the vineyard of the more intensely flavoured Chardonnay grapes from Block 6. Fully ripe grapes were carefully hand harvested during mid April and whole bunch pressed to minimise phenolic pick-up and retain flavour intensity. The juice flowed directly to barrel without settling, utilising the full juice solids. Fermentation in French oak (14% new) with indigenous yeasts has produced a wine with considerable complexity. Complete malolactic fermentation and regular stirring of the lees (Batonnage) has softened the acid for a rich and harmonious mouthfeel. Racked off gross lees after 18 months and bottled without fining or filtration.

A multi dimensional wine with layer upon layer of complex aromas and flavours. Stonefruit flavours integrate with subtle oak, butterscotch and mineral characters. Extraordinary fruit sweetness and mouthfeel contribute to the harmonious, elegant and seamless finish.

Comments on 2003 Chardonnay Block 2

“My chosen wine is the ‘2003 Block 2’, and it is a blinder. It underwent this phenomenal gestation – straight to barrel, wild ferment, malo in barrel, lees stirring, no racking, low sulphur, cold-stabilization, unracked, unfiltered, bottled. The result is a wine of spectacular density, unbelievable calm and incredible IQ.”

Matthew Jukes, March 2005, expertwine.com



FELTON ROAD WINES LTD
BANNOCKBURN
CENTRAL OTAGO NEW ZEALAND
www.FeltonRoad.com
TEL 64 3 445 0885 FAX 64 3 445 0881 E-MAIL wines@FeltonRoad.com