



FELTON ROAD

Felton Road • Chardonnay • Barrel Fermented • 2004 • Bannockburn

Vintage & Vinification

A selection was made in the vineyard of the more intensely flavoured Chardonnay grapes (Mendoza clone) for barrel fermentation. 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 was then drained (without settling) directly to barrel in the underground cellar. Fermentation in French oak with indigenous yeasts has produced a wine with considerable complexity. Malolactic fermentation and regular stirring of the lees (Batonnage) has softened the acid for a rich creamy mouthfeel.

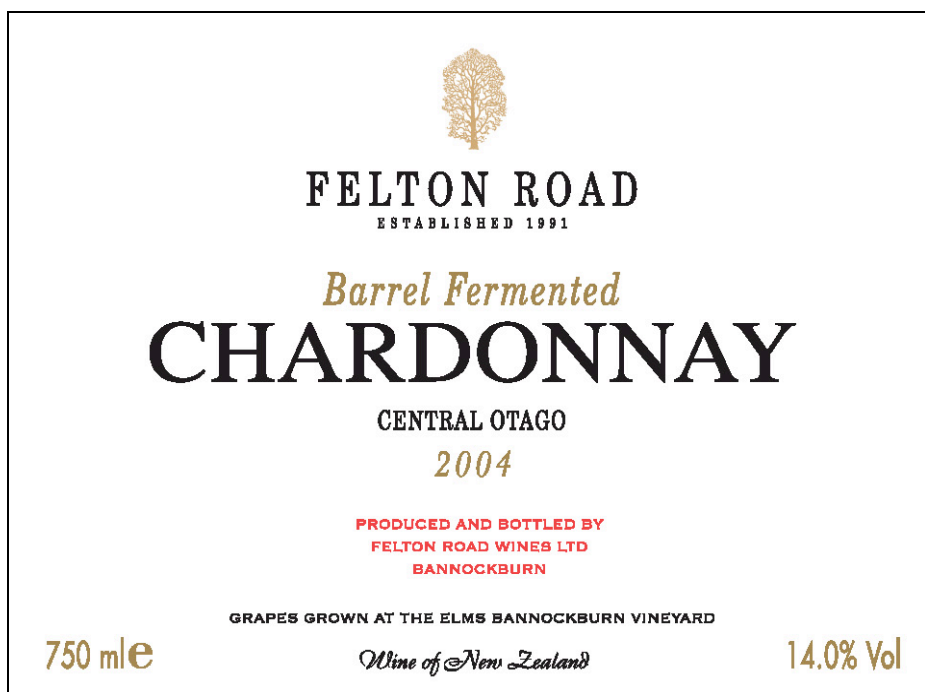
The cooler vintage of 2004 retained aromatic fruit intensity of vibrant citrus zest and tropical fruits that extend confidently through to the palate. Complete malolactic contributes to the rich mouthfeel but is not noticeable in the traditional buttery and creamy way. Yet again our hallmark minerality and crisp acidity along with minimal use of new oak, gives great length and integration for this stylish and elegant Chardonnay.

Comments on Previous Vintages

Huon Hooke – Sydney Morning Herald, September 2004

2003 Chardonnay Barrel Fermented – Best Import. From Central Otago, NZ, a very rich, complex, in your face style of Chardonnay, smelling of butterscotch, stone fruits and toasty oak. Full of character, with great texture and persistence.

Improves with airing and could take some age.



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