

## Felton Road · Chardonnay · 2002 · Bannockburn · Central Otago

### ***Vintage & Vinification***

The warm and dry autumn combined with careful canopy management has produced grapes with intense ripe flavours. Fermented entirely in stainless steel (to preserve the primary fruit flavours), with indigenous (or “wild”) yeasts. Ageing on yeast lees and malolactic fermentation has produced a wine with complex aromas and flavours and considerable mouthfeel. The wine expresses fruit aromas from the unique Bannockburn “Terroir” and complex leesy/minerally characters.

### ***Bouquet & Palate***

Aromas of ripe stonefruit, toasted nuts and butterscotch. Completely stainless steel tank fermented this wine expresses pure Chardonnay fruit without any oak influence. A complex flavour giving excellent mouthfeel and length. A delicious summer drinking Chardonnay.

### ***Cellaring***

Drinking superbly as a youthful fresh Chardonnay but will continue to develop over the next few years.

### ***Comments on Previous Vintages***

Despite the lack of oak, there’s a spicy edge on the marmalade and muesli aromas. Its fresh faced, open fruited and charming on the palate, and would make a good partner for chicken breasts with Thai spices in the sauce, served with plain Jasmine rice. **2000 Chardonnay – Vic Williams Penguin Good New Zealand Wine Guide 2001-2002**

