

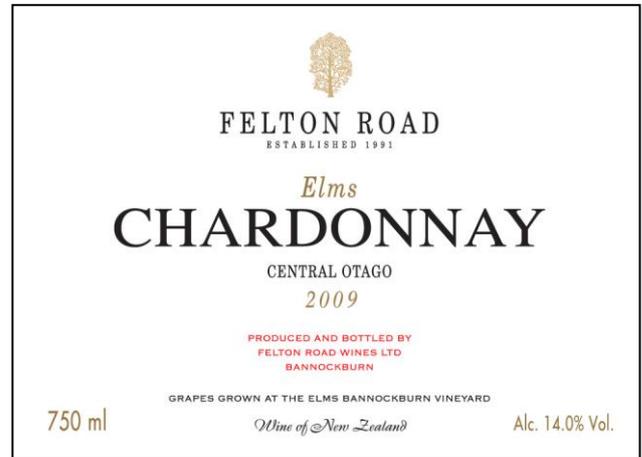


FELTON ROAD

2009 Felton Road Chardonnay Elms

Tasting Note

A delicate nose of fresh flowers, apple and a hint of pineapple leads to a full and rounded palate that is uncomplicated by oak. Crisp and refreshing with a very clean, pure finish. This wine is so often compared to Chablis, especially true in this vintage



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 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. No additions or adjustments are performed unless they absolutely need to be. The result is Riesling, Chardonnay and Pinot Noir which we believe express the authenticity and complexity of our unique vineyards.

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

Vineyard & Viticulture

Felton Road farms three properties totaling 32 ha in the Bannockburn sub-region of Central Otago. 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

The season started with a normal spring, neither hot nor cool with normal rainfall. There were the usual occasional frost events that were able to be successfully fought. Good weather over flowering resulted in an excellent fruit set. The summer was on the cool side and then February which is normally our warmest and most stable month, was unseasonably cool and wet (although wet for us is still only 48mm but falling on six occasions). In recognition of the cooler summer and then the cool February we were determined to keep crop levels down, so crop thinned more aggressively than normal. Also in recognition of the wet February, we leaf plucked exposing the fruit which is not usual for us. March was a return to normal warm and stable weather and the vines ripened very smoothly and holding great canopy despite the challenges in the weather.

Vinification

Chardonnay from Elms vineyard was whole bunch pressed followed by wild yeast fermentation entirely in stainless steel tanks, which preserves the primary fruit flavours. Ageing on yeast lees and malolactic fermentation has produced a delicate wine with complexity, balance and finesse. The wine expresses fruit aromas from the unique Bannockburn "Terroir" and complex leesy/minerally characters.

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