



FELTON ROAD

2011 Felton Road Chardonnay *Elms*

Tasting Note

A vibrant nose of citrus blossom and white peach with hints of stone and earth. The palate begins with texture and lithe intensity; fresh, but with a serious undercurrent of minerality, then moves into growing complexity, combining tension and stones with a rewarding richness. There is significant length to this wine, reflecting the extended elevage on lees.

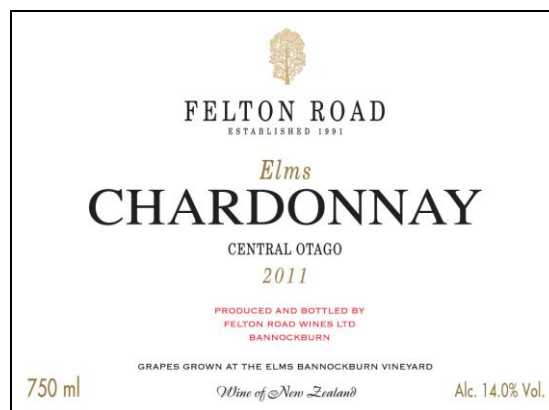
Introduction

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 growing season was most unusual with spring being the warmest and most stable to date and no frosts. We experienced a very early, fast and successful flowering which resulted in solid crops across all varieties. We were relieved to see things cool down in January, which set the pattern for a cooler and wetter mid-season. The description "wetter" must be read with respect to our normal very low rainfall, so still not a lot of rain. The weather settled for a flawless and warm Indian summer during harvest. There was no rain and the harvest started very early on March 21. We see the wines as being less overtly fruity (possibly a good thing as overtly fruity wines can appear one dimensional and simple) with reasonably firm structures and a pleasant kind of rusticity about them. Precision, mineral and tension will be good descriptors for the 2011's.

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 full yeast lees and complete indigenous malolactic fermentation has produced a delicate wine with complexity, balance and finesse. A small portion was aged for 5 months in neutral barrels resulting in virtually no oak influence.

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