



FELTON ROAD

2011 Felton Road Chardonnay *Block 2*

Tasting Note

The nose is fairly taut and nervous this young, with hints of citrus peel and a touch of pineapple in the background. The palate is somehow both rich and textural but almost entirely mineral. It is almost impossible at present to find the fruit under the layers and layers of flint and stone. But while the wine is infused with tension, it is anything but austere. The use of minimal new oak keeps woodwork well out of the picture. The finish is very long, very pure and again, chiselled from stone.

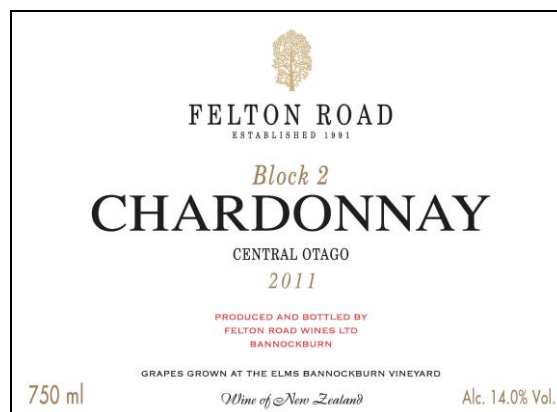
Introduction

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 (Demeter certified) 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. Block 2 is positioned on a gentle east facing slope immediately north of Block 3 on The Elms vineyard and was planted in 1992. 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

Mendoza clone Chardonnay from Block 2 was whole bunch pressed and flowed immediately (without settling) by gravity to barrel in the underground cellar. Fermentation with indigenous yeasts in French oak (only 12% new), was followed by a long and complete malolactic over the spring and summer, with periodic stirring of the lees. After 17 months in barrel the wine was racked to tank for bottling in late August 2012. The wine was not fined or filtered.

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