



FELTON ROAD

2013 Felton Road Chardonnay *Block 2*

Tasting Note

A nose that reassures with an essence of subtle Chardonnay characters that are seamlessly integrated: predominantly citrus, elderflower and a wet stone minerality. The palate opens with an expansive softness that coats the mouth, then builds and tightens sufficiently through the finish to give the wine great persistence. No added yeast, no new oak, no fining, no filtration.... in fact, not a lot of anything; just sensitively farmed grapes from our finest Chardonnay parcel. An uplifting wine of great harmony and poise.

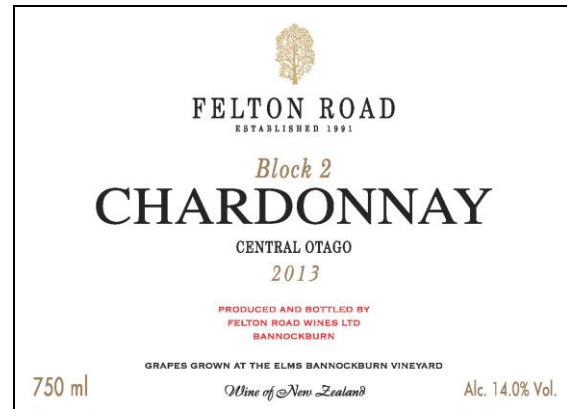
Introduction

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 four 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 season started slowly after a very cold winter with normal soil moistures. December finally warmed and provided excellent conditions for flowering and a strong and even fruit set. January was warm but unusually marked with five cold southerlies that brought snow to the mountains and tempered the post flowering growth and development. By the end of January and leading into veraison, the weather stabilised and provided warm and consistent temperatures throughout the remainder of the summer. The most interesting aspect about the entire growing season was the warmer night temperatures through February and March, which is uncharacteristic for Central Otago. This brought on the fruit ripeness earlier than we would normally expect considering the brief cold periods we experienced in November and January. Harvest began on March 26 and was completed by April 15 with ideal conditions throughout.

Vinification

Mendoza clone Chardonnay from Block 2 was whole bunch pressed and flowed immediately (without settling) by gravity to barrel (no new oak) in the underground cellar. Fermentation with indigenous yeasts in French oak was followed by a long and complete malolactic over the spring and summer, with periodic stirring of the lees. After 18 months in barrel the wine was racked to tank for bottling in mid-September 2014. The wine was not fined or filtered.

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