



## FELTON ROAD

### 2017 Felton Road Chardonnay *Bannockburn*

#### ***Tasting Note***

*The nose is an intense and complete harmony of white peach, hazelnut and freshly baked bread. The palate is initially opulent and mouth-filling but rapidly brought into fine focus with a spine of citrus and a hint of flint. It's exactly what we have come to expect from Bannockburn Chardonnay: subtle, powerful yet intricate, with characteristic bright acidity giving a juicy finish and considerable length. Precision and honesty contribute to this distinctive and fine Chardonnay.*

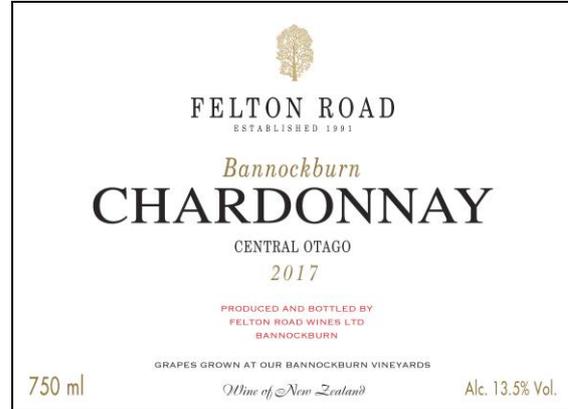
#### ***Introduction***

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. The result is Riesling, Chardonnay and Pinot Noir which accurately 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. 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 end of winter and spring 2016 was as warm and sustained as we have ever experienced, resulting in an early bud-break and fast even growth. Summer saw westerly winds concurrent with cool overnight temperatures pulling in the reins, slowing growth to a gentler pace. Relatively cool temperatures and high rainfall in January offered succour to both the canopies and understory. As was the case for heat summation, our season's rainfall seemed to have been provided early. Small shattered bunches from unsettled weather over December's flowering period reduced demand on the vines during the cooler, dry periods that occurred during the later parts of summer. Nature provided us with a perfect outcome to an unusual season characterised by a fast start and slow finish. Pinot Noir and Chardonnay were harvested swiftly from March 29<sup>th</sup> with both varieties complete within a week.

#### ***Vinification***

Various clones of Chardonnay (Mendoza, B95, B548, UCD6) were carefully hand harvested from Cornish Point and The Elms vineyards. The grapes were whole bunch pressed with the juice immediately flowing to barrel by gravity with no settling. Fermentation in French oak (mostly well-seasoned barrels) with indigenous yeasts has produced a wine with considerable complexity. A long and complete indigenous malolactic fermentation with only periodic stirring of the lees (Batonnage) combined with 12 months on full lees; has softened the acid for a rich and complex mouthfeel. In accordance with our non-interventionalist approach to winemaking, this wine was fermented with indigenous yeast and was not fined or filtered.

FELTON ROAD WINES LTD  
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CENTRAL OTAGO NEW ZEALAND  
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