

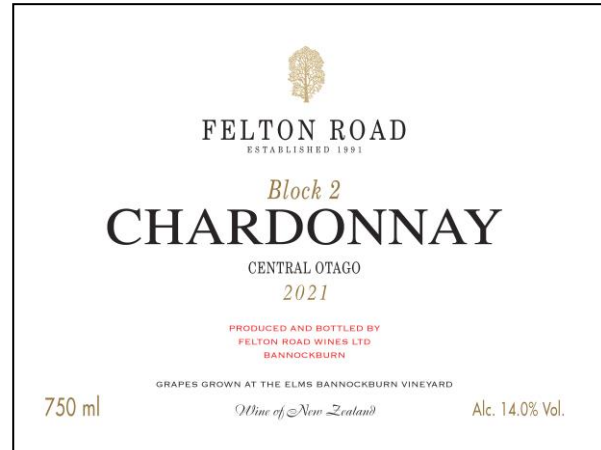


## FELTON ROAD

### 2021 Felton Road Chardonnay *Block 2*

#### *Tasting Note*

*The lower lying and east sloping vines of Block 2 (with its deep, schist gravel soil), yield a Chardonnay with an enticing bouquet of white blossom and crushed stones. Respectful winemaking (with a pleasing absence of new oak) allows the subtle fruit characters to interweave with the intriguing saline and mineral notes on the palate. Our usual bright acidity furnishes focus and length, and harmoniously integrates the broad mid-palate in this complex and very fine rendition.*



#### **Introduction**

Commencing with meticulous site selection and vineyard design in 1991, Felton Road's story is one of refusal to compromise. A strict 100% estate policy with fully organic and biodynamic viticulture (BioGro and 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, indigenous yeasts and malolactic, 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 34 ha in the Bannockburn subregion of Central Otago. Block 2 was planted in 1992 and is positioned on a gentle east facing slope of deep angular schist soils immediately north of Block 3 on The Elms vineyard. 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**

After a moderate winter with normal rainfall, budburst occurred in late September. Flowering commenced in early December, as normal, with some rain and temperatures hovering around average. A period of cool evenings raised concerns of a potential poor set. Significant rainfall at the beginning of January and further rain in the middle of the month resulted in more than double the monthly rainfall. This wetter period throughout the phase of cell division resulted in generally larger berries and made-up for potentially lower bunch weights from the uneven flowering conditions. The weather stabilised in February with warmer and much drier conditions; which continued throughout the lead-up, and until the conclusion of harvest. Chardonnay was harvested from March 23 and concluded on April 4.

#### **Vinification**

Mendoza clone Chardonnay from Block 2 was whole bunch pressed, settled overnight and flowed by gravity to barrel in the underground cellar. Fermentation with indigenous yeasts in seasoned French oak (no new oak) was followed by a long and complete malolactic over the spring and summer. After 16 months in barrel (11 months on gross lees), the wine was carefully racked to tank for bottling in early-September 2022. The wine was not fined or filtered.

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