



FELTON ROAD

2020 Felton Road Chardonnay *Bannockburn*

Tasting Note

Aromas of elderflower and stone fruit, hints of pineapple and baking spice, concluding with chalk and stones. The palate is broad and encompassing with real power and concentration of fruit from this low yielding and cooler vintage. The luscious fruit weight is tempered by the vivacious acidity bringing closure and great length. A classic Bannockburn Chardonnay that is not fined or filtered thereby retaining all of its “somewhereness”.

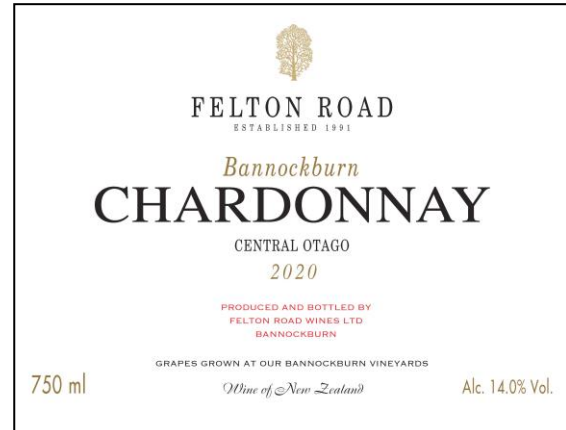
Introduction

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 (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, 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 totalling 32 ha in the Bannockburn sub-region of Central Otago. Chardonnay is mostly grown on the Elms vineyard in Blocks 2, 6, 8 & 9; plus approximately 10% coming from Cornish Point vineyard. There are a range of altitudes and aspects with the soils mostly deep alluvial schist gravels. 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

Early vine development was steady with spring temperatures being average or slightly below and low rainfall. Flowering occurred during cool and relatively wet conditions causing smaller berry size and low bunch weights. Cooler conditions prevailed throughout the growing season, in particular March which was one of the coolest we have experienced. With the natural moderate to low yields and cool and extended ripening conditions, flavours were ripe and concentrated, with good vibrancy and acidity. Chardonnay yields were particularly affected by the poor conditions through flowering. The resulting low yields ripened relatively quickly and harvest occurred from March 27 to April 7.

Vinification

Various clones of Chardonnay (Mendoza, B95, B548) were carefully hand harvested from Cornish Point and The Elms vineyards. The grapes were whole bunch pressed with the juice flowing to barrel by gravity after overnight settling. Fermentation in French oak (mostly well-seasoned barrels with less than 5% new) 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 11 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 not fined or filtered after spending 13 months total in barrel.

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