



# FELTON ROAD

Felton Road • Chardonnay • 1999 • Bannockburn • Central Otago

## *Vintage & Vinification*

The hot 1999 summer combined with the north facing slopes, low yielding vines and meticulous canopy management has produced grapes with intense ripe flavours. The grapes were carefully hand harvested in late March to early April from the various Chardonnay vineyard blocks at excellent maturity. Fermentation in tank with indigenous (or “wild”) yeasts, ageing on yeast lees with stirring and partial malolactic fermentation, has produced a wine with complex aromas and flavours, and considerable mouthfeel. Without new oak dominance this wine expresses fruit aromas from the unique Bannockburn “Terroir” and complex leesy mineral characters in a similar fashion to the wines of Chablis and Southern Burgundy.

## *Bouquet*

Although this wine has seen no oak ageing, a complex nose of ripe fruit, complex leesy and nutty/mineral characters could suggest otherwise.

## *Palate*

Concentrated fruit flavours with full bodied mid palate and mouthfeel. Natural alcohol of 14.0% and refreshing acid finish allow complex flavours to linger for some time.

## *Cellaring*

Drinking superbly as a youthful fresh Chardonnay but will continue to develop over the next few years.

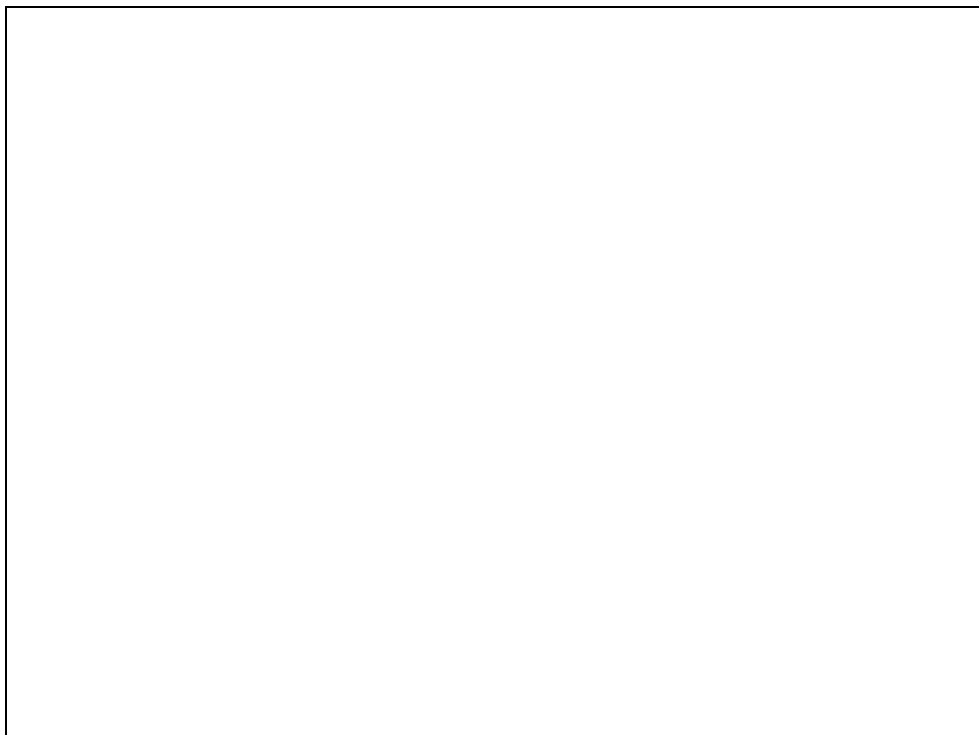
## *Serve*

Lightly chilled with a range of cuisine especially seafood, salads and white meats.

## *Comments from Previous Vintages – Bob Campbell MW, Cuisine*

1998 “Light, fresh, pretty wine with attractive sweetness, balance and length. Not complex but offers plenty of charm with focussed white peach flavours.”

1997 “...one of the best unoaked NZ Chardonnays I have ever tasted... a sleek Chablis-like wine with mineral flavours”



FELTON ROAD WINES LTD  
BANNOCKBURN  
CENTRAL OTAGO NEW ZEALAND

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