

Felton Road • Chardonnay • 2000 • Bannockburn • Central Otago

Vintage & Vinification

Despite the cooler 2000 growing season, the north facing slopes and careful canopy management has still produced grapes with intense ripe flavours. Usually fermented entirely in stainless steel, the 2000 Chardonnay contains about 20% that was barrel fermented. 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. Due to minimal use of oak 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

A nose of ripe fruit, complex leesy and nutty/mineral characters and subtle influence from the barrel fermented component

Palate

Concentrated fruit flavours with full bodied mid palate and mouthfeel. 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 on Previous Vintages

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

1999 “...delicately honeyed, nutty, and tightly structured. Everything Felton Road produces is impressive”
Paul White, NZ Herald



