



FELTON ROAD

Felton Road • Chardonnay • 1997 • Bannockburn • Central Otago

Vintage

The hot Bannockburn weather during February and March (often over 30°C), north facing slopes, low yielding vines and meticulous canopy management produced grapes with intense ripe flavours. The grapes were carefully hand harvested in late April from the various Chardonnay vineyard blocks at excellent maturity.

Vinification

All grapes were carefully whole bunch pressed to minimise phenolic pick-up and retain flavour intensity. Fermentation with a moderate amount of solids, warmer fermentation temperatures, ageing on lees with stirring and partial malolactic fermentation has produced a wine with complex aromas and flavours with 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.

Appearance

Pale lemon-straw colour.

Cellaring

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

Bouquet

Citrus aromas with a background of complex lees and mineral characters.

Serve

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

Palate

Concentrated mandarin citrus flavours with full bodied mid palate and mouthfeel. Natural alcohol of 13.5% and refreshing acid finish allow complex flavours to linger for some time.

Bottle Shape

Traditional dead leaf green Burgundy bottle.

FELTON ROAD WINES LTD
BANNOCKBURN
CENTRAL OTAGO NEW ZEALAND

TEL 03 445 0885

FAX 03 445 0881

E-MAIL FeltonRdWines@xtra.co.nz