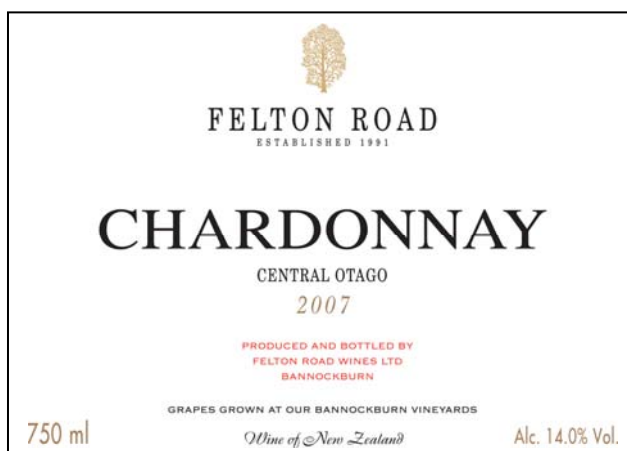




FELTON ROAD



2007 Felton Road Chardonnay

Grilled bread, citrus and a hint of white peach are apparent on the nose. Rich and viscous yet at the same time refreshingly crisp, the palate is one of the most harmoniously balanced we have seen in our chardonnay: cream textured citrus in a frame of hazelnut and minerals. Finishes with good persistence, clean and very pure.

Viticulture

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 controlling vine vigour and to improve soil health and general biodiversity. All of our vineyards are managed organically and also utilise biodynamic practices throughout.

Vintage & Vinification

A selection was made in the vineyard of the more intensely flavoured Chardonnay grapes (Mendoza clone) for barrel fermentation. Fully ripe grapes were carefully hand harvested from mid to late April and whole bunch pressed to minimise phenolic pick-up and retain flavour intensity. The juice was then drained (without settling) directly to barrel in the underground cellar. Fermentation in French oak (only 10% new) with indigenous yeasts has produced a wine with considerable complexity. A long slow malolactic fermentation and regular stirring of the lees (Batonnage) has softened the acid for a rich creamy mouthfeel.

Taste, Food & Wine 2009. Matthew Jukes & Tyson Stelzer Felton Road Chardonnay 2007 - Central Otago

If you want to know just how well New Zealand and Australia are doing versus global competition, take this, and any of the Aussie Chardonnays on either side of it in this book and then ram-raid an ATM for enough cash to buy a French equivalent prior to doing a taste-off. We reckon you'd have to spend three times as much money to get anywhere near the level of skill and sheer deliciousness of this and your other wine.