



## FELTON ROAD

### 2008 Felton Road Chardonnay

#### *Tasting Note*

*A nose of pink grapefruit, with hints of florals and white peach. The palate is both crisp and very textural, broad and plush but with no hint of fatness. The ripe fruit is held in check by crisp acidity, with both being overwhelmed by a rich minerality in the powerful finish of the wine. This wine continues the recent trend for our Chardonnay to become broader and less austere, yet maintaining tension and minerality.*

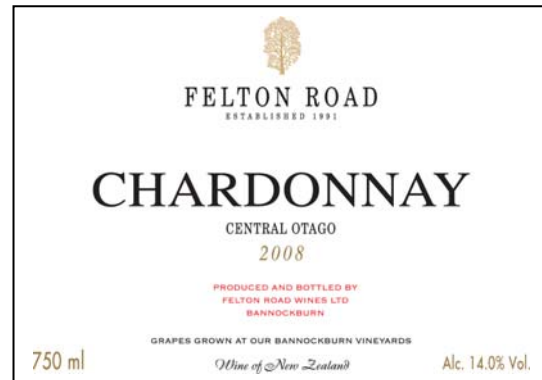
#### *Introduction*

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 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. No additions or adjustments are performed unless they absolutely need to be. The result is Riesling, Chardonnay and Pinot Noir which we believe express the authenticity and complexity of our unique vineyards.

Gareth King; Viticulturist, Blair Walter; Winemaker, Nigel Greening; Proprietor.

#### *Vineyard & Viticulture*

Felton Road farms three properties totaling 32 ha in the Bannockburn sub-region of Central Otago. 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*

After a cold dry winter, spring was the frostiest we have ever experienced. Frost was fought successfully on several occasions with fortunately no damage. However, the cold spring continued into December - the critical month of flowering. Fruit set was affected and crops were reduced by around 30% from normal yields. A warm and dry summer followed with below average rainfall. Warmer than usual night time temperatures leading up to the harvest advanced the ripening giving earlier than expected harvest dates; especially after such a cool start to the season. The Chardonnay harvest commenced on March 30 at Calvert and Cornish Point and finished on April 13 at Elms. Block 2 was harvested on April 3 and 5.

#### *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 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.

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