



FELTON ROAD

2012 Felton Road Chardonnay *Block 2*

Tasting Note

Hints of white peach introduce the further complexing notes of almond blossom, flint and cut stone. The palate is less heavy and rich than usual for a Block 2 but this pleasantly provides greater finesse and precision. A very authentic expression that articulates the site with great clarity. Lingering, exacting and quite uplifting on the finish.

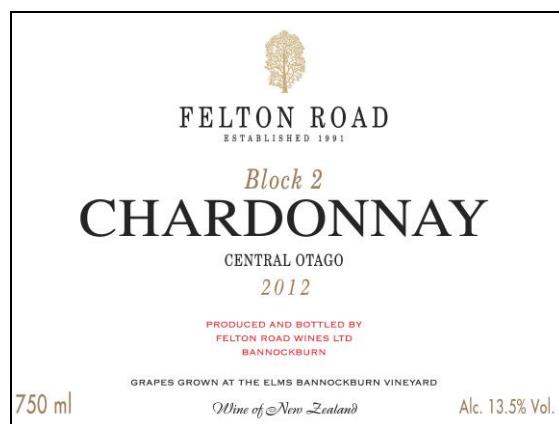
Introduction

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 (Demeter certified) 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. Block 2 is positioned on a gentle east facing slope immediately north of Block 3 on The Elms vineyard and was planted in 1992. 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

The spring started with warm temperatures and dry soils which encouraged even and strong early season growth. However, cooler and wetter weather set in for the remainder of spring. Flowering occurred in early December amongst hot and sunny conditions and was therefore fast and successful. The later part of the summer was punctuated by almost weekly cool southerly weather systems which moderated ripening and were somewhat welcomed after such a hot mid-summer period. Rain associated with some of these weather events meant vine mid-rows were green, vine canopies were healthy, but without excessive vigour, and little requirement for supplemental irrigation. The weather over harvest was warm and stable with a very orderly flow of fruit to the winery.

Vinification

Mendoza clone Chardonnay from Block 2 was whole bunch pressed and flowed immediately (without settling) by gravity to barrel in the underground cellar. Fermentation with indigenous yeasts in French oak (only 11% new), was followed by a long and complete malolactic over the spring and summer, with periodic stirring of the lees. After 17 months in barrel the wine was racked to tank for bottling in late August 2013. The wine was not fined or filtered.

FELTON ROAD WINES LTD
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