



FELTON ROAD

2013 Felton Road Chardonnay *Bannockburn*

Tasting Note

White peach, elderflower and wet stones abound on the nose. The delicate subtlety and remarkable harmony of the wine is instantly appealing with no one feature urging for attention. The integration of fruit and complexing winemaking characters like freshly baked bread and mineral provides intrigue and great persistence. A delicious celebration of our Chardonnay vineyards in a glass.

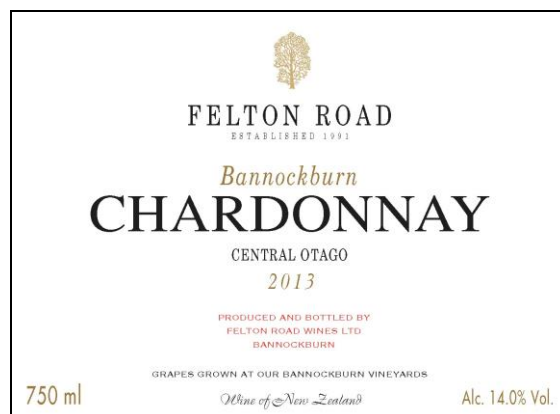
Introduction

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. The result is Riesling, Chardonnay and Pinot Noir which accurately 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

The season started slowly after a very cold winter with normal soil moistures. December finally warmed and provided excellent conditions for flowering and a strong and even fruit set. January was warm but unusually marked with five cold southerlies that brought snow to the mountains and tempered the post flowering growth and development. By the end of January and leading into veraison, the weather stabilised and provided warm and consistent temperatures throughout the remainder of the summer. The most interesting aspect about the entire growing season was the warmer night temperatures through February and March, which is uncharacteristic for Central Otago. This brought on the fruit ripeness earlier than we would normally expect considering the brief cold periods we experienced in November and January. Harvest began on March 26 and was completed by April 15 with ideal conditions throughout.

Vinification

Various clones of Chardonnay (Mendoza, B95, B548, 15 and 6) were carefully hand harvested in late March and early April from Calvert, Cornish Point and The Elms vineyards. The grapes were whole bunch pressed with the juice drained immediately to barrel by gravity with no settling. Fermentation in French oak (14% new) with indigenous yeasts has produced a wine with considerable complexity. A long slow indigenous malolactic fermentation with only periodic stirring of the lees (Batonnage), along with 12 months on full lees; has softened the acid for a rich and complex mouthfeel.

FELTON ROAD WINES LTD
BANNOCKBURN
CENTRAL OTAGO NEW ZEALAND
www.FeltonRoad.com

TEL 64 3 445 0885 FAX 64 3 445 0881 E-MAIL wines@FeltonRoad.com