



FELTON ROAD

2014 Felton Road Chardonnay *Bannockburn*

Tasting Note

Citrus blossom, grapefruit zest and a hint of hazelnut on a restrained nose. There is a richness to the texture that stands in stark contrast to the linear energy of the flavours. The subtle use of new oak (10%) allows for a greater and more transparent sense of place. A salty, chalky finish with citrus pith and acid dancing with just the faintest hint of gunflint. A graceful and inspiring Chardonnay.

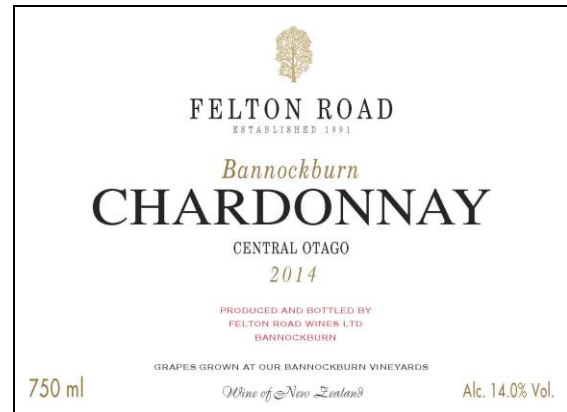
Introduction

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 four 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

Following an unusually wet and significantly warmer winter than usual, the heightened soil moisture and mild conditions gave rise to an early bud burst followed by even and rapid early season growth. October saw some sleepless nights for the vineyard team with low-lying snow keeping the threat of frost ever present. A mixture of good fortune and careful management of inter-row crops kept the threat at bay. After a warm and unseasonably calm and dry November, flowering and fruit set was early and occurred in excellent conditions. Veraison also started early but some cooler weather in February meant it progressed slowly. This was advantageous as it helped to delay the final ripening period from occurring in the usual heat we can experience in early to mid-March. Harvest began early on March 20 with stable and mild weather throughout and normal crop levels. Picking of Chardonnay and Pinot Noir was completed by April 8 with the Riesling finishing on April 14.

Vinification

Various clones of Chardonnay (Mendoza, B95, B548, 15 and 6) were carefully hand harvested in late March and early April from Cornish Point and The Elms vineyards. The grapes were whole bunch pressed with the juice immediately flowing to barrel by gravity with no settling. Fermentation in French oak (10% new) with indigenous yeasts has produced a wine with considerable complexity. A long and complete 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