



FELTON ROAD

2022 Felton Road Chardonnay *Bannockburn*

Tasting Note

A surprisingly overt nose: citrus flowers, elderflower and crushed stone. The palate is, by contrast, dancing rather than shouting: white peach, citrus and florals that weave around a centre spine of acid with hints of brioche. No single part dominates, allowing the flavours to all have their spot in the limelight. The dance settles to a seamless saline and mineral finish, pure to the very end.

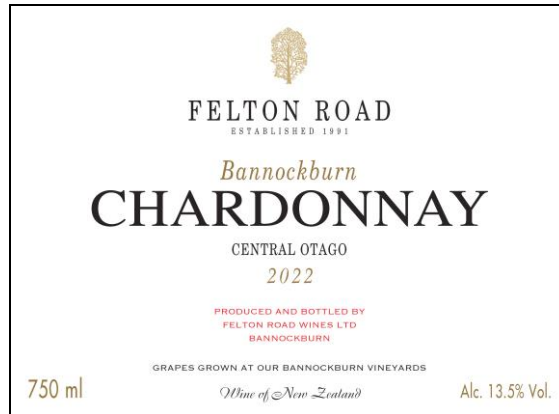
Introduction

Commencing with meticulous site selection and vineyard design in 1991, Felton Road's story is one of refusal to compromise. A strict 100% estate policy with fully organic and biodynamic viticulture (BioGro and 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 totalling 34 ha in the Bannockburn sub-region of Central Otago. Chardonnay is mostly grown on the Elms vineyard in Blocks 2, 6, 8 & 9, with approximately 10% coming from Cornish Point vineyard. There are a range of altitudes and aspects with the soils mostly deep schist gravels. 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

Regular rainfall throughout spring and early summer was higher than normal, and along with warmer soil temperatures, resulted in solid early season growth. Flowering commenced early in warm and ideal conditions with a cool spell and rain at the end, which had a minor effect on fruit set, but mainly confined to Riesling. A warm and dry January continued to advance development with veraison starting early and proceeding rapidly. Early February rain replenished drying soils and a cooler month was welcomed to arrest the advanced development. A return to warm and dry weather from early March meant grapes ripened quickly during the final stages. The Chardonnay harvest commenced early on March 16 and was completed by March 24.

Vinification

Various clones of Chardonnay (Mendoza, B95, B548) were carefully hand harvested from Cornish Point and The Elms vineyards. The grapes were whole bunch pressed with the juice flowing to barrel by gravity after overnight settling. Fermentation in French oak (mostly well-seasoned barrels with just 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), combined with 11 months on full lees; has softened the acid for a rich and complex mouthfeel. In accordance with our non-interventionalist approach to winemaking, this wine was not fined or filtered after spending 13 months total in barrel.

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