



FELTON ROAD

Felton Road · Chardonnay Block 2 · 2001 · Bannockburn · Central Otago

Vintage & Vinification

A selection was made in the vineyard of the more intensely flavoured Chardonnay grapes (the Mendoza clone) for barrel fermentation. Fully ripe grapes were carefully hand harvested during mid-April 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 with indigenous yeasts has produced a wine with considerable complexity. Malolactic fermentation and regular stirring of the lees (Batonnage) has softened the acid for a rich creamy mouthfeel. Racked off lees after 11 months and returned to older barrels for a further 7 months to settle clear.

Bouquet & Palate

A multi dimensional wine with layers of complex aromas and flavours. Strong tropical fruit flavours integrate with subtle oak and mineral characters. Very rich palate weight and an elegant and long finish.

Cellaring

With careful cellaring expect the wine to develop well over several years.

A First release for the unfiltered Chardonnay Block 2



FELTON ROAD WINES LTD
BANNOCKBURN
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