

*Felton Road • Chardonnay • Barrel Fermented • 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.

***Bouquet***

Intense tropical fruit with hints of pink grapefruit with nutty, toasty oak.

***Palate***

Concentrated fruit flavours combine well with steely acidity. Restrained use of oak lends the wine richness with hints of hazelnut and butterscotch.

***Comments on Previous Vintages***

5 Stars, Vic Williams, Penguin Good New Zealand Wine Guide 2001-2002 -

“...it’s rich and indulgent on the palate but perfectly balanced because of the fresh but integrated acids...”

4 1/2 Stars, Michael Cooper’ Buyers guide to New Zealand Wines 2001 - “The 2000 vintage is arguably the best..’

