



FELTON ROAD

Felton Road · Chardonnay · Barrel Fermented · 2002 · Bannockburn

Vintage & Vinification

A selection was made in the vineyard of the more intensely flavoured Chardonnay grapes (Mendoza clone) for barrel fermentation. Fully ripe grapes were carefully hand harvested during late March and early 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.

This wine has built upon the experience we gained from making the 2001 Block 2 Chardonnay. Extensive use of cover cropping, organic compost, lower yields and much lower use of new oak produced a wine which is rich and concentrated, but with an emphasis on minerality and complexity rather than tropical fruit. Oak is pleasingly absent as a flavour component, but contributing considerably to the intricacy of the wine's structure. We think this should be a wine of excellent cellaring potential.

Comments on Previous Vintages

Geoff Kelly's Wine Reviews 30th June 2002, 2001 Felton Road Chardonnay Barrel Fermented.

Elegant lemon. Soft fine Chardonnay with marvellous floral and fruit ripeness, more Chablis/Burgundian than Australasian. There is no hint of herbaceousness in this. Flavour shows a subtle hint of charry oak, excellent length and breadth of fruit, yet it is not at all big or overpowering. With a couple of years age on it, this will be attractively Burgundian.



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