



FELTON ROAD

Felton Road • Chardonnay • Barrel Fermented • 2003 • 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 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.

We are pleased to report that no fining and only course filtration was required prior to bottling. 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

Matthew Jukes, 25 February 2004, Expertwine.com

2002 Barrel Fermented Chardonnay "...was dreamy and showed just how much work virtually all other Chardonnay makers have to do to imbue complexity and style into their wines."

Stephen Bennett, March 2004, North & South

2002 Barrel Fermented Chardonnay ****1/2 Clearly and consistently Otago's best Chardonnay showing lovely mineral characters, nutty complexity and good concentration.

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