



# FELTON ROAD

Felton Road • Chardonnay • Barrel Fermented • 1997 • Bannockburn • Central Otago

## ***Vintage***

A selection was made in the vineyard of the more intensely flavoured Chardonnay grapes (the Mendoza clone), for barrel fermentation. The low yielding 1997 vintage and meticulous canopy management produced grapes with intense ripe flavours, which is necessary to integrate with the barrel fermentation aromas and flavours. The grapes were carefully hand harvested in late April.

## ***Vinification***

All grapes were whole bunch pressed to minimise phenolic pick-up and retain flavour intensity, settled overnight and the juice drained gently to barrel in the underground cellar. Fermentation in French oak with both native and inoculated yeasts has produced a wine with considerable complexity. Complete malolactic fermentation and regular stirring of the lees (Batonnage) has softened the acid for a rich creamy mouthfeel. Minimal handling and only a coarse clarifying filtration (not sterile or membrane) has preserved the natural depth and unctuousness.

## ***Appearance***

Rich yellow.

## ***Bouquet***

Complex integrated aromas of butterscotch, nutty toasty oak and ripe fruit.

## ***Palate***

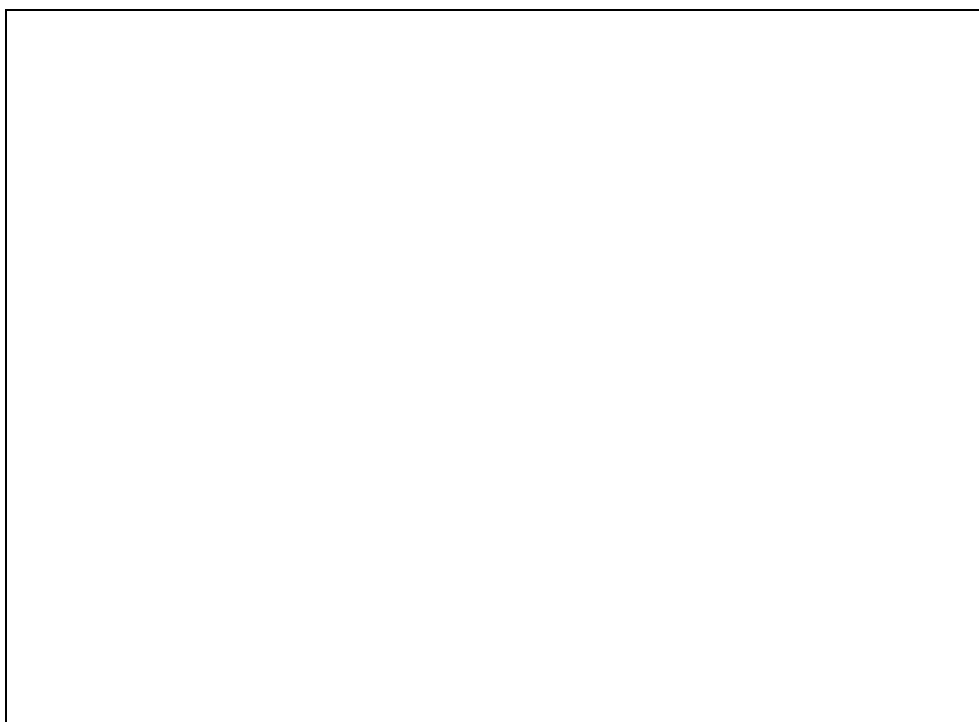
Rich concentrated mouthfeel with apparent mid palate sweetness. Natural alcohol of 13.5% and layers of complex flavours allow the wine to linger for some time.

## ***Cellaring***

Drinking well as a youthful big structured Chardonnay but will continue to develop more complex characters with careful cellaring.

## ***Bottle Shape***

Traditional thick necked dead leaf green Burgundy bottle.



FELTON ROAD WINES LTD  
BANNOCKBURN  
CENTRAL OTAGO NEW ZEALAND

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