



FELTON ROAD

Felton Road • Chardonnay • Barrel Fermented • 1998 • 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 excellent 1998 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 mid 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 indigenous yeasts has produced a wine with considerable complexity. Natural 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

Pale straw

Bouquet

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

Palate

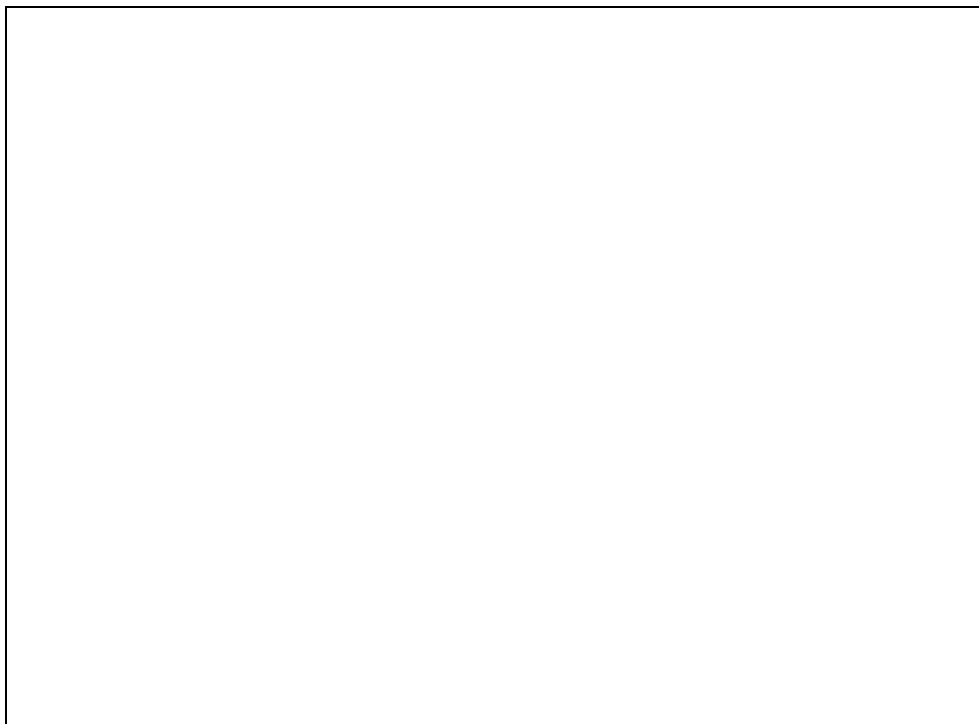
Rich concentrated mouthfeel with apparent mid palate sweetness. Natural alcohol of 14.0% and layers of complex flavours allow the wine to linger for some time.

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.



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