

## Felton Road · Chardonnay Block 2 · 2003 · Bannockburn · Central Otago

### ***Vintage & Vinification***

A selection was made in the vineyard of the more intensely flavoured Chardonnay grapes from Block 2. 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 (12% new) with indigenous 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. Racked off gross lees after 18 months and bottled without fining or filtration.

### ***Bouquet & Palate***

A multi dimensional wine with layers of complex aromas and flavours. Stonefruit flavours integrate with subtle oak and mineral characters. Very rich palate weight with an elegant and seamless finish.

### ***Comments on Chardonnay Block 2***

**Chardonnay Block 2 2001** – “Barrel aged for 18 months, the 2001 vintage (\*\*\*\*) of this Bannockburn, Central Otago wine has fragrant, lemony aromas and a youthful, yellow/green hue. Full and fresh, it’s an impressively rich wine with strong, citrusy, buttery flavours, subtle, well-integrated oak and acids well under control.” **Michael Cooper Wine Buyers Guide 2004**

