

2006 Felton Road Chardonnay Block 6

Viticulture

Meticulous summer management of a single vertical shoot positioned (VSP) canopy ensures even and early fruit maturity. Shoot thinning, shoot positioning, leaf plucking, bunch thinning and harvest are all carried out by hand to ensure optimum quality fruit. Cover crops are planted between rows to assist in controlling vine vigour and to improve soil health and general biodiversity. All of our vineyards are managed organically and biodynamically (certification by Demeter is underway).

Vintage & Vinification

A selection was made in the vineyard of the more intensely flavoured Chardonnay grapes from Block 6. Fully ripe grapes were carefully hand harvested in late March and whole bunch pressed to minimise phenolic pick-up and retain flavour intensity. The juice flowed directly to barrel without settling, utilising the full juice solids. Fermentation in French oak (13% 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 and harmonious mouthfeel. Racked off gross lees after 18 months and bottled with no fining and only coarse filtration.

Bouquet & Palate

A complex nose of roasted nuts, brioche and white nectarine integrates well with our Chardonnays' hallmark mineral and flint characters. Rich with restrained power, layers of flavour, and a solid core of minerality. A generous and harmonious wine with a finely focussed and long finish.



2004 Chardonnay Block 6

100% whole bunch pressed, 12% new oak for 18 months, battonage, no fining or filtering. Light yellow with green flecks. Much finer than the barrel-ferment, lemony and buttery character, light toast flavours, fruit dominated by grapefruit, good length and poise. NZD 43, UK £19.99

Paul Howard, Wine Alchemy, UK