



FELTON ROAD

2005 Felton Road Chardonnay

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 also utilise biodynamic practices throughout.

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 from mid to late 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 (only 10% new) with indigenous yeasts has produced a wine with considerable complexity. A long slow malolactic fermentation and regular stirring of the lees (Batonnage) has softened the acid for a rich creamy mouthfeel.

Bouquet & Palate

17 months on gross yeast lees with a very slow malolactic, has contributed considerable complexity of crushed nuts, earthy mineral notes and underlying citrus and stonefruits. A weighty mid-palate is kept fresh and alive by our natural crisp acidity, and along with subtle oak handling, this Chardonnay will no doubt cellar very well.



2004 Felton Road Chardonnay Barrel Fermented

Subtly toasty on the nose, adding bits of apple and peach flavours to the mix. This vintage of Felton Road's Chardonnay isn't as rich or weighty as some years, but its quality still shines through on the bright, citrusy finish.

Wine Enthusiast May 2006

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