



FELTON ROAD

2020 Felton Road Chardonnay *Block 2*

Tasting Note

Elderflower, lemon blossom and delicate peach notes overlie crushed stones for an enticing and complex nose. The subtlety and harmony of the aromas are echoed on the palate whilst adding almond and grapefruit. The wine is tightly framed with bright acidity and brought into distinct focus by a mineral and saline driven finish. Hallmark Block 2 elegance and drive.

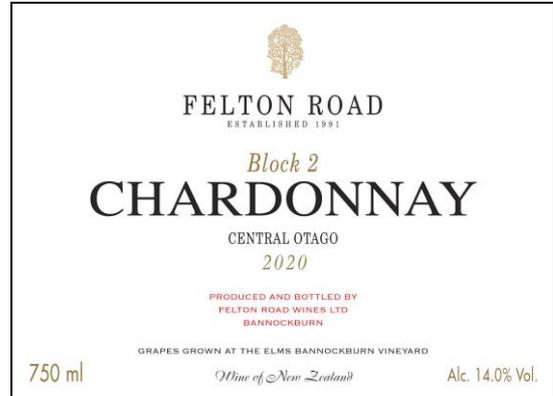
Introduction

Commencing with meticulous site selection and vineyard design in 1991, Felton Road's story is one of refusal to compromise. A strict 100% estate policy with fully organic and biodynamic viticulture (BioGro and Demeter certified) ensures that our fruit arrives at the winery as pure as it can be, while our entire estate comes as close to true sustainability as is possible. A commitment to hands off winemaking: gravity flow, indigenous yeasts and malolactic, an avoidance of fining and filtration all help preserve the wine's expression of its terroir. The result is Riesling, Chardonnay and Pinot Noir which accurately express the authenticity and complexity of our unique vineyards.

Gareth King; Viticulturist, Blair Walter; Winemaker, Nigel Greening; Proprietor.

Vineyard & Viticulture

Felton Road farms four properties totaling 34 ha in the Bannockburn subregion of Central Otago. Block 2 was planted in 1992 and is positioned on a gentle east facing slope of deep angular schist soils immediately north of Block 3 on 'The Elms' vineyard. 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 vine balance and to improve soil health and general biodiversity.



Vintage

Early vine development was steady with spring temperatures being average or slightly below and low rainfall. Flowering occurred during cool and relatively wet conditions causing smaller berry size and low bunch weights. Cooler conditions prevailed throughout the growing season, in particular March which was one of the coolest we have experienced. With the natural, moderate to low yields and cool and extended ripening conditions, flavours were ripe and concentrated, with good vibrancy and acidity. Chardonnay yields were particularly affected by the poor conditions through flowering. The resulting low yields ripened relatively quickly and Block 2 was harvested from March 31 to April 7.

Vinification

Mendoza clone Chardonnay from Block 2 was whole bunch pressed, settled overnight and flowed by gravity to barrel in the underground cellar. Fermentation with indigenous yeasts in seasoned French oak (no new oak) was followed by a long and complete malolactic over the spring and summer. After 17 months in barrel (11 months on gross lees), the wine was carefully racked to tank for bottling in early-September 2021. The wine was not fined or filtered.

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