

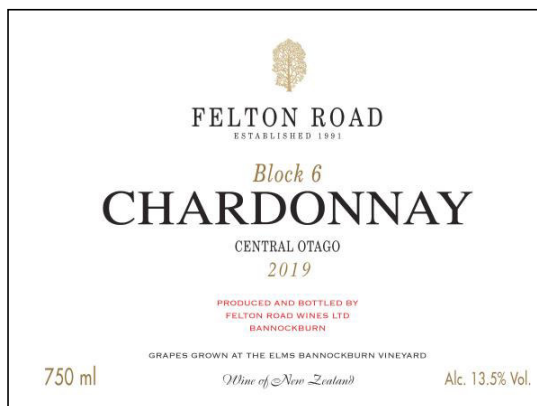


FELTON ROAD

2019 Felton Road Chardonnay *Block 6*

Tasting Note

Lemon blossom, delicate peach and flaky sea salt invite and intrigue. Refined stone fruit flavours allow the minerality to infuse across a broader and richer palate than is seen in the Block 2. Initial richness is tempered by a mouth-watering acidity that drives the finish. A bolder expression from the north facing slope and higher elevation of Block 6.



Introduction

Beginning with meticulous site selection and vineyard design started in 1991, Felton Road's story is one of refusal to compromise. A strict 100% estate policy with fully organic and biodynamic viticulture (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, wild yeasts, wild malo, 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 32 ha in the Bannockburn sub-region of Central Otago. Block 6 was planted in 1993 and is positioned on a north facing slope immediately south of Block 5 on The Elms vineyard. Its higher elevation (282-300m) and steeper slope favourably intercepts the sun but results in it being more wind exposed. 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

A season at first remarkable for its persistent rhythm of rain events throughout spring and early summer. Approaching double our long-term average, we never saw more than two weeks without significant precipitation. These wetter seasons however, are usually very welcome, as with our normally excessively dry climate, increased natural moisture is almost always positive for vine health and fruit quality. Heat summation for the season was slightly above normal with healthy green canopies and inter-rows right through to harvest. Maturity arrived rapidly and harvesting of Chardonnay began on March 30, with all the fruit picked by April 4. Yields were naturally moderated and bunches were of perfect health with small, loosely packed berries, dense skins and ripe seeds.

Vinification

Mendoza clone Chardonnay from Block 6 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 16 months in barrel the wine was racked to tank for bottling in early-September 2020. The wine was not fined or filtered.

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