

Felton Road

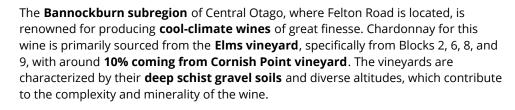
Felton Road Bannockburn Chardonnay 2021 is a beautifully crafted wine, balancing elegance and complexity with bright acidity and a detailed, saline finish. It offers layers of vibrant fruit and floral notes, framed by meticulous winemaking.



Bannockburn Chardonnay 2021

Central Otago, New Zealand

Region and Vineyards



Felton Road practices **organic and biodynamic viticulture**, certified by **BioGro** and **Demeter**, ensuring the health of the vines and the environment. **Hand-harvesting**, **shoot thinning**, **leaf plucking**, **and bunch thinning** are all carefully managed to guarantee the best possible fruit quality. Additionally, **cover crops** are planted between the rows to enhance **vine balance and soil biodiversity**.



The **2021 vintage** experienced moderate winter rainfall, followed by uneven flowering and significant rainfall during cell division, resulting in **larger berries** and balanced ripening. The **Chardonnay harvest** took place from **March 23 to April 4**.

Grapes from various clones (Mendoza, B95, B548) were carefully **hand-harvested** and then **whole-bunch pressed**, allowing the juice to flow naturally into barrels by gravity after an overnight settling period. Fermentation occurred in **French oak barrels**, mostly seasoned with just **5% new oak**, using **indigenous yeasts** to develop a complex flavor profile. The wine underwent a **complete indigenous malolactic fermentation** with periodic **lees stirring (batonnage)**, which contributed to its rich texture and complexity. After **13 months of aging in barrels**, the wine was bottled without **fining or filtration**, preserving its purity and integrity.



Alcohol :14,00 %

Composition: 100% Chardonnay







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Tasting Notes

- Color: A pale, golden straw hue.
- Aroma: The nose is immediately inviting with aromas of **brioche**, **almond**, and **peach**, underscored by vibrant **citrus** and subtle **white florals**.
- Palate: On the palate, the wine is multi-dimensional, offering layers of texture
 and flavor. Despite its richness, the wine remains precise and linear, driven by
 bright acidity that gives it a fresh, focused finish. The saline and mineral
 quality on the finish adds to its elegance and complexity.

Did you know?

Felton Road's commitment to **biodynamic farming** and **non-interventionist winemaking** is key to their philosophy. The Bannockburn Chardonnay 2021 reflects the vineyard's unique terroir, allowing each vintage to be a true representation of the vineyard's characteristics without manipulation.

Wine Pairing Ideas

- **Grilled lobster with lemon butter**: The richness of the lobster complements the wine's creamy texture, while the bright acidity cuts through the buttery sauce.
- **Roast chicken with thyme and garlic**: The herbaceous and savory notes of the dish pair beautifully with the wine's almond and brioche flavors.
- **Seared scallops with a citrus beurre blanc**: The wine's citrus notes and saline finish perfectly enhance the sweet, delicate flavor of scallops.
- **Aged Gouda**: The nutty and caramelized flavors of aged Gouda are a perfect match for the wine's creamy mouthfeel and almond notes.



Decanter (DCT): 93 Points (2021)

Made from Cornish Point and Elms fruit. A distant touch of toasted hazelnut is gentle on the nose. Lemon and notes of polenta appear later. The palate seems lithe despite its alcoholic heft of 14%, there seems to be a wonderful translucency that speaks of brilliant sunshine and brisk coolness. Texturally this reveals a light touch and masterful use of oak that allows lemon above all to shine through. Just 5% of oak was new - how beautiful.



Vinous (Antonio Galloni) (VN): 93 Points (2021)

A creamy and polished wine with green apples and lime with stone aromas and flavors. Medium body. Pretty balance of fruit and acidity. From biodynamically grown grapes with Demeter certification. Drink or hold. Screw cap.



