

Felton Road

Crafted from old vines in Block 2, this Felton Road Chardonnay stands out for its minerality and vibrant acidity, offering a pure and focused expression of Central Otago's schist soils.

FELTON ROAD



Block 2 Chardonnay 2019

Central Otago, New Zealand

Region and Vineyards

Felton Road is located in the **Bannockburn** sub-region of **Central Otago**, New Zealand. This area is known for its cool climate and arid conditions, with vineyards benefiting from **large diurnal temperature variations**. The climate allows the grapes to develop complexity while maintaining freshness and vibrant acidity. **Block 2**, where this Chardonnay is sourced, is situated on an **east-facing slope** of **The Elms Vineyard**, with soils composed of **deep angular schist gravel**. These soils contribute to the wine's mineral profile, adding depth and structure to the Chardonnay.

The **vines in Block 2** were planted in 1992, and Felton Road employs meticulous vineyard management, including **hand-harvesting**, **shoot thinning**, and **bunch thinning**, to ensure that only the highest quality fruit is brought to the winery. The vineyard is farmed using **biodynamic principles** and certified by **Demeter**, ensuring sustainable viticulture practices that promote biodiversity and soil health.

Winemaking

The **2019 Block 2 Chardonnay** was crafted using the **Mendoza clone** of Chardonnay. The grapes were **whole-bunch pressed** and allowed to settle overnight before being transferred by gravity into seasoned French oak barrels. **No new oak** was used in the ageing process, allowing the fruit and terroir to be the focus. The wine underwent a natural fermentation with **indigenous yeasts**, followed by a long and complete **malolactic fermentation** over the spring and summer months.

The wine was aged for **16 months** in seasoned French oak, developing complexity without the influence of new wood. It was neither fined nor filtered before bottling, preserving its natural texture and vibrancy. This approach emphasizes the purity of the fruit and the precision of the vineyard's expression.

Alcohol :14,00 %

Composition: 100% Chardonnay

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Tasting Notes

- **Color**: Pale gold with greenish highlights.
- **Aroma**: The nose is delicate and complex, offering aromas of white blossoms, green melon, and mineral notes reminiscent of crushed sea shells. Subtle hints of citrus and fresh herbs add brightness.
- **Palate**: On the palate, the wine is precise and focused, with a clean expression of minerality. Notes of green apple, melon, and a touch of lemon zest are balanced by a refreshing saline quality. The absence of oak influence allows the purity of the fruit to shine, with a long, vibrant finish characterized by bright acidity and a lingering sense of salinity.

Did you know?

Felton Road's **Block 2** vineyard is notable for its **old vines**, planted in 1992, which contribute to the wine's concentration and depth. The vineyard's **schist gravel soils** are a defining feature, adding a unique mineral character to the wine that is rarely found in Chardonnays from other regions. This vineyard is managed entirely according to **biodynamic principles**, further enhancing the health of the vines and the authenticity of the wine.

Wine Pairing Ideas

- **Oysters with a mignonette sauce**: The saline and mineral notes in the wine complement the briny flavors of fresh oysters.
- **Lobster with a light butter sauce**: The wine's bright acidity and subtle fruit make it a perfect match for the richness of lobster.
- **Goat cheese salad**: The acidity of the wine cuts through the creaminess of the cheese, while the mineral notes enhance the freshness of the salad.
- **Pan-seared scallops**: The delicate flavors of the scallops are elevated by the wine's minerality and citrus notes, creating a harmonious pairing.

94 James Suckling

James Suckling (JS) : 94 Points (2016)

A very impressive wine for the concentration and depth of fruit on offer. This delivers a fresh citrus, stone fruit and flinty nose. The palate has an attractive fleshy white peach core. Acidity pushes fleshy fruit deep into every corner. Great depth and flow.

93

Robert Parker (RP) : 93 Points (2016)

After 17 months in previously used oak, the 2016 Block 2 Chardonnay is remarkably pure and fresh. Delicate notes of crushed stone, citrus blossom and bergamot push forward, borne on a texture of the finest silk or culinary sauce. The result is almost savory despite a preponderance of fruit, with a briny edge to the lengthy finish.

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Wine Spectator (WS) : 92 Points (2015)

Opens with a vibrant streak of Meyer lemon flavors at the core, succulent and juicy, accented by notes of green apple, grapefruit zest and white peach. Focused and intense on the finish. Drink now. 282 cases made.

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