

Felton Road

Felton Road Block 6 Chardonnay 2018 is an elegant and bold expression of the Bannockburn terroir, where ripeness and complexity converge in a wine of power and finesse.

FELTON ROAD



Alcohol :14,00 %

Composition: 100% Chardonnay

Block 6 Chardonnay 2018

Central Otago, New Zealand

Region and Vineyards

Block 6 is located in the renowned **Bannockburn subregion of Central Otago, New Zealand**, an area celebrated for its strikingly pure and expressive wines. This vineyard, planted in 1993, lies on a **north-facing slope** at an elevation of **282 to 300 meters**, just south of Block 5 within The Elms estate.

Its higher elevation and steeper slope ensure maximum sunlight interception, while the site's **wind exposure** and schist soils contribute to the wine's structural complexity and minerality. With a certified **biodynamic and organic approach (Demeter)**, Felton Road implements sustainable practices such as cover cropping, manual canopy management, and hand-harvesting, resulting in optimal vine balance and fruit quality.

Winemaking

The **2018 vintage** was shaped by an extraordinary growing season, beginning with warm conditions followed by a cooler and wetter February that slowed ripening and balanced the fruit. The **Mendoza clone Chardonnay** was **whole-bunch pressed** and allowed to settle overnight before being gravity-fed into seasoned **French oak barrels**.

Fermentation occurred naturally with **indigenous yeasts**, followed by a full **malolactic fermentation** that developed texture and depth. The wine aged for **16 months in barrel**, without the influence of new oak, to preserve the vineyard's character. True to Felton Road's ethos, the wine was **not fined or filtered**, ensuring purity and authenticity.

Tasting Notes

- **Color**: Bright golden hue with luminous reflections.
- **Aroma**: Aromatic layers of **elderflower** and **ripe stone fruits**, complemented by a distinct minerality and subtle hints of cool, fresh air.
- **Palate**: A bold and structured palate, featuring flavors of **grapefruit pith** and **persimmon**, transitioning to a broad and powerful finish. The vibrant acidity and mineral tones provide balance and length.

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Did you know?

Block 6 benefits from a unique combination of **higher elevation and wind exposure**, giving the wine its distinctive ripeness and power compared to other Felton Road Chardonnay blocks. This vintage reflects a challenging season balanced by Felton Road's biodynamic expertise.

Wine Pairing Ideas

- **Roast chicken with lemon and thyme**: The wine's bright acidity and bold flavors complement the dish's savory and citrusy notes.
- **Grilled sea bass with fennel and olive oil**: The wine's mineral backbone enhances the delicate flavors of the fish.
- **Risotto with saffron and aged Parmesan**: The creamy palate and citrus elements balance the richness of the risotto.
- **Alpine cheeses like Comté or Gruyère**: The wine's structure and acidity harmonize with the nutty and savory profiles of these cheeses.



Robert Parker (RP) : 94 Points (2016)

From a north-facing slope, the 2016 Block 6 Chardonnay delivers classic Chardonnay aromas of white peaches and gently toasted hazelnuts. It's medium-bodied, with a plump, succulent mouthfeel and a crisp backbone of citrusy acids. Complex shades of baking spices accent the nearly endless lemony finish. A modern-day classic.



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.