

Felton Road

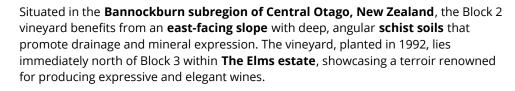
The Felton Road Block 2 Chardonnay 2022 is a refined and site-expressive wine that showcases the elegance of Central Otago's Bannockburn terroir, with meticulous craftsmanship and biodynamic principles at its core.



Block 2 Chardonnay 2022

Central Otago, New Zealand

Region and Vineyards



The estate is **certified biodynamic and organic (BioGro and Demeter)**, with practices that prioritize vine balance, biodiversity, and soil health. Techniques such as **hand pruning**, **shoot thinning**, **and cover cropping** ensure the vines remain in harmony with their environment, producing fruit of optimal quality. The Bannockburn region's **continental climate**—marked by warm days and cool nights—intensifies the development of flavor and acidity in the grapes.



The **2022 Felton Road Block 2 Chardonnay** is crafted with a hands-off approach, emphasizing the vineyard's unique characteristics. Grapes from the **Mendoza clone** were **whole-bunch pressed** and gravity-flowed into seasoned **French oak barrels** (only 4% new), where fermentation occurred with **indigenous yeasts**.

The wine underwent **complete malolactic fermentation** over spring and summer, contributing a silky texture and complexity. It aged for **16 months in barrels**, including **11 months on gross lees**, adding depth and mouthfeel. True to Felton Road's philosophy, the wine was **not fined or filtered**, ensuring its purity and precise representation of the vineyard.



Alcohol:14,00 %

Composition: 100% Chardonnay







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Tasting Notes

- Color: Brilliant pale gold with subtle green highlights.
- Aroma: Enticing notes of citrus blossom, elderflower, and zesty lemon, underscored by hints of white peach and a subtle mineral character.
- Palate: A refined and balanced palate, showcasing flavors of melon, white
 peach, and a touch of creaminess from the lees aging. The schist soils
 contribute a lively mineral backbone, leading to a clean, sustained finish with
 vibrant acidity.

Did you know?

The **Block 2 vineyard** is positioned on a sheltered slope, giving the wine its hallmark elderflower and mineral characteristics. **Felton Road** has championed **sustainable viticulture** since its inception in 1991, making it one of New Zealand's leaders in organic and biodynamic winemaking.

Wine Pairing Ideas

- **Grilled lobster with lemon butter**: The wine's citrus and mineral notes perfectly complement the richness of lobster.
- Pan-seared salmon with herb cream sauce: The creamy mid-palate and acidity cut through the richness of the dish, while enhancing its herbal nuances.
- **Mushroom risotto with Parmesan**: The wine's silky texture and earthy minerality harmonize beautifully with the umami flavors of the risotto.
- **Goat cheese tart with caramelized onions**: The wine's floral and citrus qualities balance the tanginess of the cheese and sweetness of the onions.

94

Robert Parker (RP): 94 Points (2022)

The 2022 Block 2 Chardonnay was bottled, along with the Block 6 Chardonnay, in September 2023, as opposed to the 2022 Bannockburn Chardonnay which was bottled in May of 2023. The same winemaking (aside from a difference in the time spent in oak) across the cuvées serves to highlight the vineyard differences. This Block 2 is far more aromatically restrained and certainly hides the voluminous fruit behind a sheath of mineral phenolics. The wine is powerful but restrained and pure in its way. It's lovely, with a gentle brine note through the finish. 14% alcohol, sealed under screw cap.



