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.

FELTON ROAD

Block 2 Chardonnay 2024

Central Otago, New Zealand

Region and Vineyards

Situated in the **Bannockburn subregion of Central Otago, New Zealand**, the Block 2 vineyard benefits from an **east-facing slope** with deep, angular **schist soils** that promote drainage and mineral expression. The vineyard, planted in 1992, lies immediately north of Block 3 within **The Elms estate**, showcasing a terroir renowned for producing expressive and elegant wines.

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.

Winemaking

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.