



# Felton Road

Crafted from the Block 6 vineyard, this Chardonnay reflects the unique growing conditions of its higher altitude, delivering a sophisticated and precise wine.



FELTON ROAD



## Block 6 Chardonnay 2021

Central Otago, New Zealand

### Region and Vineyards

Felton Road is located in the **Bannockburn subregion of Central Otago**, renowned for producing **cool-climate wines** with finesse. **Block 6**, planted in **1993**, is positioned on a **north-facing slope** just south of **Block 5** in the **Elms vineyard**. With an elevation ranging from **282 to 300 meters**, Block 6 is more exposed to wind, but it benefits from excellent sun exposure, allowing for optimal ripening.

The soils in Block 6 consist of **deep schist gravel**, which provides excellent drainage and contributes to the complexity of the wine. Felton Road practices **organic and biodynamic viticulture**, certified by **BioGro** and **Demeter**, ensuring sustainable vineyard management. **Hand-harvesting**, combined with careful management practices like **shoot thinning**, **leaf plucking**, and **bunch thinning**, ensures that only the highest quality fruit is used.

### Winemaking

The **2021 vintage** experienced a moderate winter with normal rainfall, followed by an uneven flowering period and significant rainfall during the cell division phase, leading to **larger berries**. The weather stabilized in February, with warm and dry conditions that continued through the harvest period, which took place from **March 23 to April 4**.

The **Chardonnay** from Block 6 is predominantly **Mendoza clone** with some **Dijon clone 95**. The grapes were **whole bunch pressed** and allowed to settle overnight before being transferred by gravity to seasoned **French oak barrels** (no new oak). Fermentation occurred with **indigenous yeasts**, and the wine underwent a complete **malolactic fermentation** over the spring and summer. The wine was aged for **16 months in barrel**, spending **11 months on gross lees**, and was bottled without **fining or filtration** to preserve its purity.

Alcohol :14,00 %

Composition: 100% Chardonnay



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### Tasting Notes

- **Color:** A pale gold, reflecting the wine's richness and finesse.
- **Aroma:** The nose opens with delicate aromas of **ripe fruit, brioche**, and **almond**, alongside subtle floral notes that add complexity.
- **Palate:** On the palate, the wine is **broad and mouthcoating**, with a rich texture that is balanced by its precise and transparent character. The 2021 vintage yields a **focused, detailed Chardonnay** with a long, elegant finish, driven by its natural acidity and depth.

### Did you know?

**Block 6** is one of the highest-elevation vineyards at Felton Road, giving the wine a distinct character compared to other blocks. The vineyard's position on a north-facing slope allows it to capture optimal sunlight, contributing to the ripe fruit flavors in the wine, while the higher elevation brings freshness and precision.

### Wine Pairing Ideas

- **Seared scallops with lemon butter:** The richness of the scallops pairs beautifully with the wine's brioche and almond notes, while the acidity cuts through the butter.
- **Roast chicken with herbs:** The wine's broad texture complements the savory flavors of roast chicken, especially when seasoned with thyme and garlic.
- **Grilled salmon with a dill cream sauce:** The wine's ripe fruit and rich texture balance the richness of the salmon and the creamy sauce.
- **Aged Comté:** The nutty, savory character of aged Comté enhances the wine's almond and brioche flavors, making for a perfect pairing.



#### James Suckling (JS) : 96 Points (2021)

*Flinty aromas with sliced cooked apples, lemon curd, lees, and lemongrass. Full-bodied and very tight with a lively and zingy acidity at the end. Ginger, too. From biodynamically grown grapes with Demeter certification. Drink or hold. Screw cap.*



#### Robert Parker (RP) : 94 Points (2021)

*The 2021 Block 6 Chardonnay is tropical and exotic on the nose, and this paves the way for a slippery-feeling, wide and powerful palate. There's plenty of yellow peach and star anise through the finish, with a core of stewed apple and apricot Danish. It's definitely the Chardonnay with the loudest voice and the most intense flavors; the acidity here sits nicely within the space and feels quite balanced. In 2022, I preferred Block 1 over this, and this year, I prefer this wine. Seasonal variation makes for engaging and exciting drinking. 14% alcohol, sealed under screw cap.*



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**Decanter (DCT) : 94 Points (2021)**

*A subtle zestiness is rather breezy on the nose, coming with a subtle edge of dried corn husk. A delicious flicker of smoke opens the palate. A textural element of pith and mouth-watering freshness make this very appetising, more air and temperature reveals notes of tangerine, beguiling with this riper, even more aromatic spectrum of citrus. Absolutely unclouded by new oak.*



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