

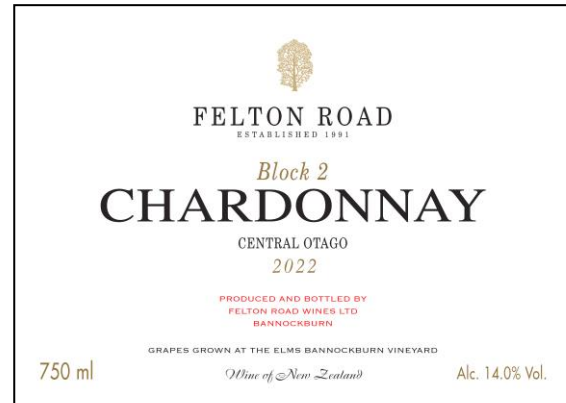


FELTON ROAD

2022 Felton Road Chardonnay *Block 2*

Tasting Note

Citrus blossom, lemon zest and hallmark elderflower aromas that are typical from the lower lying, sheltered and east sloping Block 2. The palate introduces delicate white peach and melon, leading to a very pure and restrained mid-palate. It's fine, elegant and transparent: the schist soils making their mark. Indigenous yeast and malolactic, not fined or filtered, minimal influence of oak (all as usual), makes for a very precise and site expressive Chardonnay.



Introduction

Commencing with meticulous site selection and vineyard design in 1991, Felton Road's story is one of refusal to compromise. A strict 100% estate policy with fully organic and biodynamic viticulture (BioGro and Demeter certified) ensures that our fruit arrives at the winery as pure as it can be, while our entire estate comes as close to true sustainability as is possible. A commitment to hands off winemaking: gravity flow, indigenous yeasts and malolactic, an avoidance of fining and filtration all help preserve the wine's expression of its terroir. The result is Riesling, Chardonnay and Pinot Noir which accurately express the authenticity and complexity of our unique vineyards.

Gareth King; Viticulturist, Blair Walter; Winemaker, Nigel Greening; Proprietor.

Vineyard & Viticulture

Felton Road farms four properties totaling 34 ha in the Bannockburn subregion of Central Otago. Block 2 was planted in 1992 and is positioned on a gentle east facing slope of deep angular schist soils immediately north of Block 3 on The Elms vineyard. Meticulous summer management of a single vertical shoot positioned (VSP) canopy ensures even and early fruit maturity. Shoot thinning, shoot positioning, leaf plucking, bunch thinning and harvest are all carried out by hand to ensure optimum quality fruit. Cover crops are planted between rows to assist in vine balance and to improve soil health and general biodiversity.

Vintage

Regular rainfall throughout spring and early summer was higher than normal, and along with warmer soil temperatures, resulted in solid early season growth. Flowering commenced early in warm and ideal conditions with a cool spell and rain at the end, which had a minor effect on fruit set, but mainly confined to Riesling. A warm and dry January continued to advance development with veraison starting early and proceeding rapidly. Early February rain replenished drying soils and a cooler month was welcomed to arrest the advanced development. A return to warm and dry weather from early March meant grapes ripened quickly during the final stages. The Chardonnay harvest commenced early on March 16 and was completed by March 24.

Vinification

Mendoza clone Chardonnay from Block 2 was whole bunch pressed, settled overnight and flowed by gravity to barrel in the underground cellar. Fermentation with indigenous yeasts in seasoned French oak (only 4% new) was followed by a long and complete malolactic over the spring and summer. After 16 months in barrel (11 months on gross lees), the wine was carefully racked to tank for bottling in early-September, 2023. The wine was not fined or filtered.

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