



# FELTON ROAD

Felton Road • Chardonnay • 1998 • Bannockburn • Central Otago

## *Vintage*

The hot Bannockburn weather during February and March (often over 30°C), north facing slopes, low yielding vines and meticulous canopy management produced grapes with intense ripe flavours. The grapes were carefully hand harvested in early April from the various Chardonnay vineyard blocks at excellent maturity.

## *Vinification*

All grapes were carefully whole bunch pressed to minimise phenolic pick-up and retain flavour intensity. Fermentation with a moderate amount of solids, warmer fermentation temperatures, ageing on lees with stirring and partial malolactic fermentation has produced a wine with complex aromas and flavours with considerable mouthfeel. Without new oak dominance this wine expresses fruit aromas from the unique Bannockburn "Terroir" and complex leesy mineral characters in a similar fashion to the wines of Chablis and Southern Burgundy.

## *Appearance*

Pale lemon-straw colour.

## *Cellaring*

Drinking superbly as a youthful fresh Chardonnay but will continue to develop over the next few years.

## *Bouquet*

Intriguing aromas with a background of ripe fruit complex lees and nutty/mineral characters.

## *Serve*

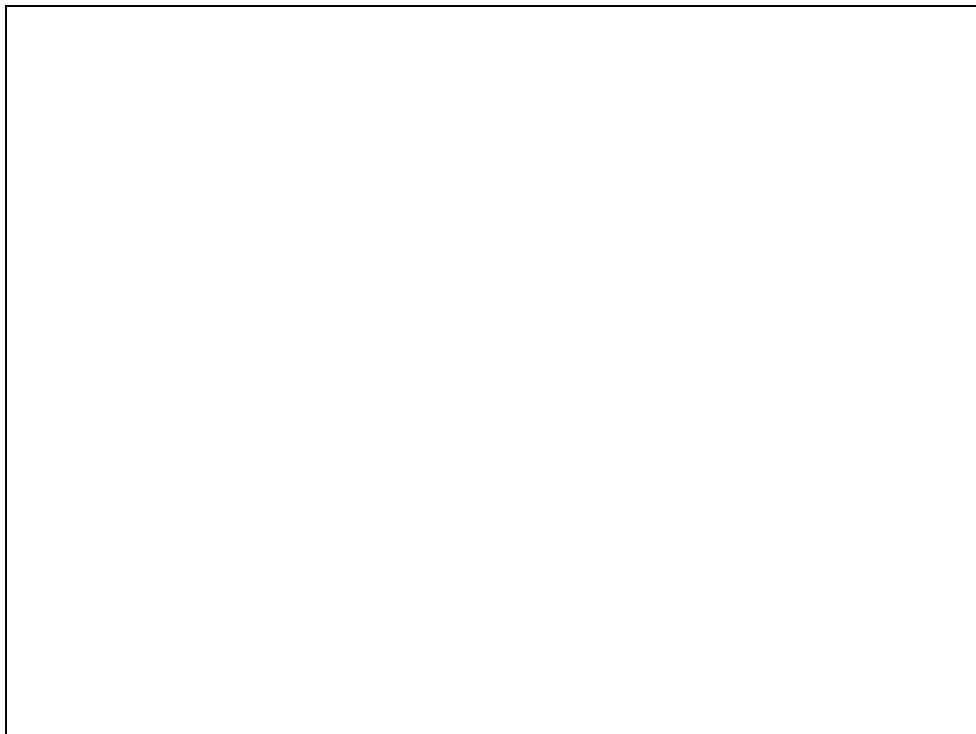
Lightly chilled with a range of cuisine especially seafood, salads and white meats.

## *Palate*

Concentrated fruit flavours with full bodied mid palate and mouthfeel. Natural alcohol of 14.0% and refreshing acid finish allow complex flavours to linger for some time.

## *Bottle Shape*

Traditional dead leaf green Burgundy bottle.



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BANNOCKBURN  
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