

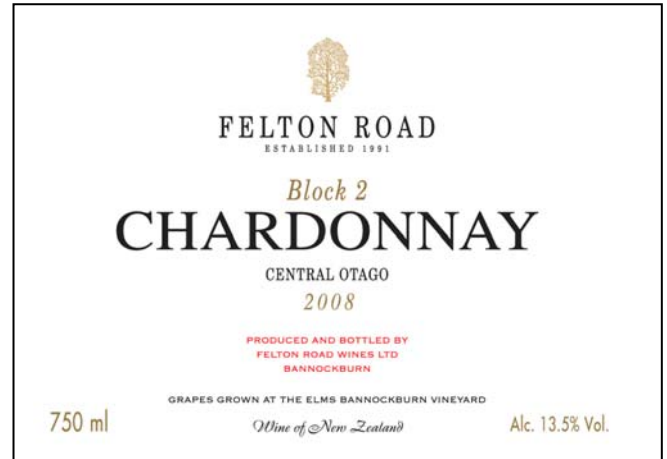


## FELTON ROAD

### 2008 Felton Road Chardonnay Block 2

#### *Tasting Note*

*The fruit is subtle and subdued but background notes of flint hinting at its underlying complexity. By contrast the palate is plush and concentrated in texture, but with the flavours so focussed that minerality dominates right through to a long, tight but not austere finish. A thrilling wine already showing hints of the complexity to come.*



#### *Introduction*

Beginning with meticulous site selection and vineyard design started in 1991, Felton Road's story is one of refusal to compromise. A strict 100% estate policy with fully organic and biodynamic viticulture 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, wild yeasts, wild malo, an avoidance of fining and filtration all help preserve the wine's expression of its terroir. No additions or adjustments are performed unless they absolutely need to be. The result is Riesling, Chardonnay and Pinot Noir which we believe express the authenticity and complexity of our unique vineyards.

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

#### *Vineyard & Viticulture*

Felton Road farms three properties totaling 32 ha in the Bannockburn sub-region of Central Otago. 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*

The season started with good soil moistures after a relatively wet spring. Warm, stable and sunny weather during flowering resulted in a successful fruit set with moderate to large crops. Above average rainfall throughout the summer months led to healthy canopies with a much decreased dependence on irrigation, and in parts of the vineyard with heavier soils, no irrigation for the whole growing season. That is not to suggest a wet year: weather was mild, even, near perfect from a wine perspective. Cool night time temperatures leading up to the harvest slowed the ripening so that harvest proceeded over a 4 week period starting on March 25. The harvest period was very dry and the fruit was, as usual, in very good condition with a crop of larger berries, but with a lot of seeds and relatively thick skins. Thankfully, vintage was completed by April 23 after which the weather turned very cold with unseasonal snow in the vineyards and heavy rain at the end of April.

#### *Vinification*

Mendoza clone Chardonnay from Block 2 was whole bunch pressed and drained immediately (without settling) to barrel in the underground cellar. Fermentation was with indigenous yeasts in French oak (only 12% new), with a long and complete malolactic over the spring and summer, with periodic stirring of the lees. After 12 months in barrel the wine was racked to tank for a further 6 months before bottling in August 2009.

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CENTRAL OTAGO NEW ZEALAND  
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