

Felton Road,
`Bannockburn` Chardonnay 2023
Bannockburn, Central Otago, New Zealand



FELTON ROAD



Grape Varieties	100% Chardonnay
Winemaker	Blair Walter
Closure	Screwcap
ABV	14%
Residual Sugar	0.62g/L
Acidity	5.7g/L
Wine pH	3.26
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, Vegetarian, Vegan

PRODUCER

In the late 1990s, British entrepreneur Nigel Greening was living in New Zealand. A serious Burgundy collector, he was soon captivated by the nascent Pinot Noirs of Central Otago. By 2000, through sheer determination, countless tastings and research, he had bought a vineyard in Cornish Point, as well as the original Felton Road Elms Vineyard from founder Stewart Elms. Together with winemaker Blair Walter, Nigel is the self-taught visionary behind what is widely regarded as one of New Zealand's top producers of Pinot Noir.

VINEYARDS

Fruit for the `Bannockburn` Chardonnay is mostly grown on the north-facing, 14.4 hectare Elms vineyard (planted in 1992) in Blocks 2, 6, 8 & 9, with approximately 10% coming from Cornish Point vineyard. There are a range of altitudes and aspects, with soils mostly comprising of deep schist gravels along with glacial loess and alluvial loam. 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. A strict 100% estate policy with fully organic and biodynamic viticulture (BioGro and Demeter certified) ensures that the fruit arrives at the winery as pure as it can be, while the entire estate comes as close to true sustainability as is possible.

VINTAGE

The 2023 vintage began with a standard spring, consisting of average temperatures and rainfall. There were a few mild frost events that were successfully fought and left no damage. December was warm and dry with these conditions further exacerbated over the following two months before the welcome arrival of rain in February. Due to the previous warm conditions, the periodic rain posed no disease pressure and provided some relief to the grapes as they finished ripening. Harvest commenced on 23rd March and was of excellent quality.

VINIFICATION

Various clones of Chardonnay (Mendoza, B95, B548) were carefully hand harvested and transported to the winery. The grapes were whole bunch pressed with the juice flowing to barrel by gravity after overnight settling. Fermentation took place with indigenous yeasts in French oak, most of which was well seasoned - with just 10% new. A long malolactic fermentation took place with only periodic stirring of the lees, followed by 11 months on full lees, which softened the acidity and give the wine a rich mouthfeel. It was bottled, unfined and unfiltered, after 13 months in barrel.

TASTING NOTES

Notes of brioche, peach and vivid citrus, with elderflower hints. The palate is complex and multi-dimensional, and driving through is a precise, linear wine with a tight focus. Bright acidity contributes to this, as does the detailed and saline finish.

LIBERTY WINES