

Felton Road,
`Block 2` Chardonnay 2023
Bannockburn, Central Otago, New Zealand



FELTON ROAD



Grape Varieties	100% Chardonnay
Winemaker	Blair Walter
Closure	Screwcap
ABV	14%
Residual Sugar	1.91g/L
Acidity	6g/L
Wine pH	3.09
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

Felton Road has 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

Spring temperatures and rainfall were normal with only a couple of mild frost events which were successfully fought. Flowering proceeded in warm and relatively stable weather and resulted in setting a normal sized crop across all three varieties. December was warm and dry with these conditions continuing over the following weeks until a welcome rain event in February. With the relatively dry conditions prevailing for the previous months, this event and the periodic rain throughout March (but still only 43mm recorded), did not present any disease pressure and provided welcome relief to the previous warm and somewhat stressful conditions. Cooler night temperatures allowed for slow and steady development. Harvest commenced on 23rd March, and fears of an early, hot and fast harvest were fortunately not realised.

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 (4% new oak) was followed by a long and complete malolactic fermentation over the spring and summer. After 17 months in barrel (11 months on gross lees), the wine was carefully racked to tank for bottling in early September. The wine was not fined or filtered.

TASTING NOTES

A Chardonnay with an enticing bouquet of citrus blossom, lemon zest, and elderflower which is the hallmark aroma of Block 2. The palate introduces flavours of delicate white peach and melon. It is a fine, elegant and precise Chardonnay that displays an excellent expression of place.

LIBERTY WINES