

VINO FINO

Explore a World of Wine

FELTON ROAD BANNOCKBURN CHARDONNAY 2023



\$57.99

Product Code:	4509	Closure:	Screw Cap
Country:	New Zealand	Unit:	Each
Region:	Central Otago	Volume:	750ml
Sub Region:	Bannockburn	Alcohol:	14.0%
Style:	White	Grape:	100% Chardonnay
Variety:	Chardonnay	Natural:	Biodynamic
Producer:	Felton Road Wines		



New Zealand Wide Delivery



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TASTING NOTES

Winery notes (2023 Vintage)

"Pure grapefruit zest, citrus, stonefruit kernel, a hint of roasted nuts, all bound in enlivening acid. The satisfying palate weight carries the acid completely without effort; it just shrugs it off. Very clean, already showing some length, which will no doubt build gracefully. A pleasing absence of oak notes...in fact a pleasing absence of everything but essence of Chardonnay. A definite candidate for benchmark.

Various clones of Chardonnay (Mendoza, B95, B548) were carefully hand harvested from Cornish Point and The Elms vineyards. The grapes were whole bunch pressed with the juice flowing to barrel by gravity after overnight settling. Fermentation in French oak (mostly well-seasoned barrels with just 10% new) with indigenous yeasts has produced a wine with considerable complexity. A long and complete indigenous malolactic fermentation with only periodic stirring of the lees (Batonnage), combined with 11 months on full lees; has softened the acid for a rich and complex mouthfeel. In accordance with our non interventionalist approach to winemaking, this wine was not fined or filtered after spending 13 months total in barrel."

Rated Outstanding & 95/100 Cameron Douglas MS, November 2024 (2023 Vintage)

"There's no mistaking the frame and fruit core scents of this wine with layers of nut and stone, ripe stone fruits, grapefruit

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and wild flowers. Complex and distinctive. Delicious on the palate with flavours of stone fruit, citrus and a mix of fruit and wood spices held in place with a backbone of acidity and fine tannins with a mineral statement of stone and gentle saline quality. Still taut and dry with some development as the wine opens out in glass. A wine that should not be opened too soon with best drinking from late 2025 through 2030+."

Reviews for previous vintages below...

5 Stars & 96/100 Bob Campbell MW, The Real Reviews (2022 Vintage)

"Intense chardonnay with salty mineral, oyster shell, citrus, white flower and ginger the most prominent flavours in this taut, mouth-watering wine. Impressive purity, high energy and bright acidity with a lingering finish. It gives a nod in the direction of Chablis."

4 ½ Stars Michael Cooper (2020 Vintage)

"This classy, distinctive Bannockburn wine is matured in French oak barriques, with a very restrained use of new oak. Bright, light yellow/green, the youthful 2020 vintage was estate-grown in The Elms and Cornish Point vineyards, and barrel-aged for 13 months (5 per cent new). Mouthfilling, it has concentrated, vibrant, grapefruit and apple flavours, gentle mealy and biscuity notes adding complexity, fresh acidity, and excellent vigour and length. Best drinking 2023+."

CONTACT VINO FINO

Phone: 03 365 5134
<https://vinofino.co.nz>

OPEN HOURS

10am to 6pm - Monday to Friday
10am to 5pm - Saturday
Closed Public Holidays

VISIT VINO FINO

188 Durham St South,
Christchurch