

VINO FINO

Explore a World of Wine

FELTON ROAD BLOCK 2 CHARDONNAY 2023



\$74.99

Understated and Refined Chardonnay

Product Code:	5860	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)

"Felton Road farms 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.

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 (only 4% new) was followed by a long and complete malolactic 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 late-August, 2024. The wine was not fined or filtered.

An enticing nose of lemon and elderflower blossom, citrus notes and crushed stones, sets the scene for this vineyard expressive Chardonnay. It's all about the schist soils, the ideal growing season, carefully guided and gently raised, rather than winemaking. The harmoniously integrated acidity tightens the core, giving length and focus. A classic Block 2 that

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speaks eloquently to its usual fine and elegant style."

Reviews for previous vintages below...

96/100 James Suckling (2022 Vintage)

"Yellow apple, apricot and acacia followed by baking spices, marzipan and stony minerality with a touch of cheese rind. Medium-bodied with a good backbone of acidity which balances out the wine well. Beautiful harmony and drinkability. Mendoza clone (Wente) on own roots. From biodynamically grown grapes with Demeter certification. Drink or hold. Screw cap."

5 Stars Michael Cooper (2020 Vintage)

"This typically outstanding wine is grown in a 'special part of The Elms Vineyard in front of the winery', which has the oldest vines. The 2020 vintage (5*) was matured for 16 months in seasoned French oak barrels (avoiding use of new oak), and bottled unfined and unfiltered. Bright, light yellow/green, it is a very classy, concentrated and finely poised wine, with deep grapefruit and peach flavours, finely integrated oak, cool-climate vigour and a long finish. Best drinking 2024+."

CONTACT VINO FINO

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<https://vinofino.co.nz>

OPEN HOURS

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

VISIT VINO FINO

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Christchurch