VINO FINO
Explore a World of Wine

FELTON ROAD BLOCK 2 CHARDONNAY 2025

ICONIC BIO DYNAMIC ORGANIC



$79.99

Understated and Refined Chardonnay

Product Code:	5860
Country:	New Zealand
Region:	Central Otago
Sub Region:	Bannockburn
Style:	White
Variety:	Chardonnay
Producer:	Felton Road Wines

Closure:	Screw Cap
Unit:	Each
Volume:	750ml
Alcohol:	13.7%
Grape:	100% Chardonnay
Natural:	Biodynamic

New Zealand Wide Delivery

Free Shipping for Christchurch orders $150.00 and over

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TASTING NOTES

Winery notes (2025 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 (no 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, 2026. The wine was not fined or filtered.

A wine with much to say but never speaking too loudly. Detailed aromatics command attention: jasmine, lemon balm, sage leaf. The palate is completely unhurried in revealing itself. Tonic acidity provides length, building to a chalky finish. The 33-year-old, own rooted Mendoza vines weathered the dry summer of 2025 with ease. A decidedly calm rendition of Block 2, fruit

and acid in perfect balance."

Reviews for previous vintages below...

Rated Outstanding & 95/100 Cameron Douglas MS, December 2025 (2024 Vintage)
"Harmonious, ripe and complex, a bouquet of freshness and purity of fruit, layers of complexity from fine lees and used of oak, there’s a natural mineral quality adding additional complexity. A satin smooth touch on the palate that transitions quickly to a coarse silk texture driven by the acid line and relative youth. Fruit then wood tannins, an acid drive carrying core fruit flavours of grapefruit and peach, red apple skin then raw cashew nut. Delicious, lengthy, fruity and taut. A wine that will develop well over the coming 2-3 years with best drinking from 2027 through 2032+."

CONTACT VINO FINO

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https://vinofino.co.nz

OPEN HOURS

10am to 6pm - Monday to Friday
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VISIT VINO FINO

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Christchurch

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