

VINO FINO

Explore a World of Wine

FELTON ROAD BLOCK 6 CHARDONNAY 2023



\$74.99

Product Code:	5497	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		



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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 6 was planted in 1993 and is positioned on a north facing slope immediately south of Block 5 on The Elms vineyard.

Predominantly Mendoza with some Dijon clone 95 Chardonnay from Block 6, 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 6% 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 racked carefully to tank for bottling in late-August 2024. The wine was not fined or filtered.

The higher elevation and north facing slope of Block 6 has again ripened with stone fruit aromas that are exuberant and defining. Peach and nectarine flavours dominate the broad and expansive palate, but are sufficiently contained by a finish of purity and dancing acidity. The depth and length are impressive. Uncomplicated by unnecessary intervention, it's an accurate and compelling expression of Block 6, Elms Vineyard."

5 Stars & 96/100 Stephen Wong MW, The Real Review, February 2025 (2023 Vintage)

"The standout chardonnay at the Central Otago Spring Release tasting, this wine is getting more refined every year. From the

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upper part of the Elm's Vineyard, this is mainly Mendoza clone with some Clone 95. The organic and biodynamically certified fruit is wild-fermented in French oak barriques (only 6% of which are new as Blair Walter does not feel like the wine needs any additional help) and it undergoes a natural, slow malolactic fermentation before resting on lees for 11 months before it is racked clean back into barrel for a further half year. Between this and the Block 2, this is more classical in 2023, with sappy richness. Block 2 is also very good, albeit in a more iconoclastic, floral and pithy, delicate style.

Richer style, lots of lees weight. Very long and reverberating acidity. Spicy, evolving fruit with soft apple/stone-fruit and a complex, layered finish. Pithy minerality."

CONTACT VINO FINO

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OPEN HOURS

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

VISIT VINO FINO

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Christchurch