

# 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:     | <a href="#">Felton Road Wines</a> |          |                 |



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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."

Reviews for previous vintages below...

**5 Stars Michael Cooper**

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(2020 Vintage)

"Estate-grown in The Elms Vineyard at Bannockburn, the 2020 vintage was matured for 16 months in seasoned French oak casks, and bottled unfiltered and unfiltered. Bright, light lemon/green, it is a very youthful, vigorous wine, with intense, yet delicate, grapefruit-like flavours, gentle biscuity notes adding complexity, lively acidity and a citrusy, lasting finish. Best drinking 2024+."

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**95/100 Cameron Douglas MS, July 2020** (2018 Vintage)

"Fruit for this wine comes from the Elms Vineyard in Bannockburn. Aromas of pure fresh fruits including apple, white peach and baked pear. Fragrant too with a blossom layer then gentle spicy wood scents with old wood spices, a raw sugar moment and vanilla. There's no mistaking the core of minerality with a fine stone quality. Complex. Dry on the palate with medium+ weight pushed along with a gentle warmth from the alcohol then flavours of pear and white stone fruit, apple and white flowers then spices of oak. A complex delicious wine drinking well from today and through 2024+."

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**17/20 Julia Harding, JancisRobinson.com** (2018 Vintage)

"Subtle stony citrus and green fruits. Restrained oak spice. Chewy and deep on the palate but not heavy. Serious, savoury but with a core of fruit. Long, fresh finish."

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**93/100 James Suckling** (2018 Vintage)

"Tasted just prior to bottling. This has a very expressive, tropical and peachy nose, some creamy nuances and really intense, grilled lemon and peach custard character. The texture is very alluring, very supple and packed with flavor. Drink on release."

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**5 Stars & 97/100 Bob Campbell MW, The Real Review** (2017 Vintage)

"Slightly richer and riper than Felton's Block 2 Chardonnay with an even more seductively silken texture. 16 months in seasoned French oak allows peach, orange blossom and toasted nut and brioche characters to take centre-stage. A restrained and complex wine that's delicious now but promises to deliver more with bottle age."

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## 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