VINO FINO
Explore a World of Wine

# FELTON ROAD BLOCK 6 CHARDONNAY 2025

ICONIC BIO DYNAMIC ORGANIC 5 STARS




**$79.99**

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| Product Code: | 5497 |
| Country: | New Zealand |
| Region: | Central Otago |
| Sub Region: | Bannockburn |
| Style: | White |
| Variety: | Chardonnay |
| Producer: | Felton Road Wines |

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| 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 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 (no new oak) 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 2026. The wine was not fined or filtered.

Enjoying their northerly exposure, the vines of Block 6 produce a wine whose aromas evoke the late afternoon sunlight. Golden apple, pistachio, and acacia flower are coaxed from the glass. The palate is fine yet smooth; 17 months of elevage in neutral oak have relaxed the wine and honed its edges. This is a Block 6 in a distinctly ‘reposado’ style. Unforced and elegant, finishing with intricate notes of chamomile and cardamom."

Reviews for the 2024 vintage below...

**Rated Outstanding & 96/100 Cameron Douglas MS, December 2025**

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(2024 Vintage)
"A complex, rich and silky framed bouquet. Aromas of fresh Brazil nut-butter, vanilla and ripe stone fruits, then fresh and baked apple, lees and a mix of new and older wood scents. The mix of earth and gentle wood smoke deliver the mineral oak spice synergies. Dry, a satin-cream touch, lots of energy from the structure contrasted by fruit and seamlessness through the palate. taut and young with some develop time ahead. Lengthy and naturally complex. Best drinking from late 2027 through 2034+."

## 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

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