

Felton Road · Chardonnay · 2003 · Bannockburn · Central Otago

Vintage & Vinification

The warm and dry autumn combined with careful vineyard work has produced grapes with intense ripe flavours. Carefully hand harvested, whole bunch pressed and wild yeast fermentation entirely in stainless steel, preserves the primary fruit flavours. Ageing on yeast lees and complete malolactic fermentation has produced a wine with complex aromas and flavours and a generous palate with soft mouthfeel. The wine expresses fruit aromas from the unique Bannockburn “Terroir” and complex leesy/minerally characters.

Bouquet & Palate

An interesting nose of stonefruit, toasted nuts and mineral complexities. Completely stainless steel tank fermented this wine expresses pure Chardonnay fruit without any oak influence. Malolactic fermentation and ageing on yeast lees contributes to the flavour complexity giving excellent mouthfeel and length. It’s amazing how many people love this wine who normally don’t like Chardonnay’s.

Comments on Previous Vintages

Bob Campbell MW, Cuisine “the unoaked version is my favourite...”

Compared to its stablemate, this is a much more fruit-driven style – the 2001 vintage was fermented and matured completely without oak, with malolactic fermentation and lees-aging used to add complexity.

Estate grown at Bannockburn, in Central Otago, it’s a refined, Chablis-like wine, crisp and flinty, with fresh, lemony, apple flavours showing good delicacy and length.

Michael Cooper’s “Buyer’s Guide to New Zealand Wines 2003”, NZ

