



Aotearoa Chardonnay Symposium 2024

Day 2

Session 2

Wine 1

Winery	Felton Road
Viticulturist	Gareth King & Annabel Bulk
Winemaker	Blair Walter
Wine	2018 Felton Road Chardonnay Block 2
Region	Central Otago
Sub region(s)	Bannockburn
Wine RRP \$	\$71.00
Cases produced	512 cases (12x750ml), 190 x 1.5L, 18 x 3L



Wine Analysis

pH	3.27
TA	5.3 g/L
VA	0.49 g/L
DCO2	1,240 mg/L
Alcohol %	13.9%
RS	0.78 g/L

PLEASE NOTE: The information presented in these tech sheets may be sensitive and not for general distribution. If in doubt you must contact those involved directly to seek permission to share or if you wish to publish specific details.

Tasting Note

Inviting aromas of white blossom, delicate peach and hints of citrus. Not obvious or overt: just balanced and uncomplicated. However, the palate is where it all becomes more serious with nutty and complex flavours, both mouth-coating and alluring. Harmonising time in barrel (16 months), but no new oak, avails a revelatory transparency promoting an emphasis on site expression. The deep schist soils of Block 2, without make-up and winemaking artefact, are plainly evident in the long and mineral finish.

Vineyard/Vintage Notes

A vintage characterised by exceptional heat, with warmer than normal overnight temperatures being of particular note from October through January. As has often been the case, this was a vintage of two halves. When our calendars moved from January to February, the turning of the page was both literal and figurative. Temperatures crashed back down to ordinary levels (in fact, the coolest in 14 years) and the drought was broken by the wettest February on record. This cool and wet month slowed the ripening considerably and fortunately allayed our concerns for the potential style and quality of the wines; due to the preceding warm months and advanced season. Harvesting began early on 28 February and proceeded in an orderly and measured pace over the next three weeks.

Winemaking Notes

Mendoza clone Chardonnay from Block 2 was whole bunch pressed and flowed immediately (without settling) 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 16 months in barrel the wine was racked to tank for bottling in late-August 2019. The wine was not fined or filtered.

Accolades/Reviews

96 Points - Bob Campbell MW

#	1	2	3	4
Block/Parcel Name	B2a	B2b	B2c	B26,15

Vineyard, Block or Sub-Block

% of Blend	26%	26%	35%	13%
Clone	Mendoza	Mendoza	Mendoza	6 & 15
Rootstock	Own	Own	Own	Own
Soil Type	Lochar	Lochar	Lochar	Lochar

Vine Age	26 years	26 years	26 years	26 years
Years in Production	23 years	23 years	23 years	23 years
Other...				

Yield Management

Target T/ha	7	7	7	7
Actual T/ha	7.3	7.3	7.1	7.0
Vines/ha	2667	2667	2667	2667
Kg/vine	2.74	2.74	2.66	2.62
Irrigated?	Yes	Yes	Yes	Yes
Type e.g. above ground / subsurface	Above ground drip	Above ground drip	Above ground drip	Above ground drip
Other...	Subterrean now installed with above ground drip as secondary			

Vine Management

Pruning method	2 cane vsp	Ditto	Ditto	Ditto
Pruning (buds/m)	8-10			
Canopy density (shoots/m)	8-10			
Shoot thinning	early head thin			
Crop thinning (% removed)	negligible			
Kg/m fruit	~1.8			
Leaf plucking	fruit zone morning side			
Timing of leaf plucking	around fruit set			
Timing of crop thinning	pre-veraison if needed			
Fruit exposure achieved %	50-60% morning only			
Date of flowering	30-Nov			
Date of fruit set	~			
Days between flowering and harvest	97			
Other...	Other... Warmest Sept, Oct, Nov, Dec & Jan on record. 90mm rain on 1 Feb then further 54 mm throughout Feb and thankfully coolest in previous 14 years.			

Harvest

Date	1-Mar	7-Mar	12-Mar	12-Mar
Brix	21.7	22.3	23.1	22.8
pH	3.23	3.31	3.31	3.3
TA	7.1	6.5	6.8	6.3
Malic Acid	-	2.45	-	-
YAN	-	209	-	-
Method of Harvest	Hand	Hand	Hand	Hand
Fruit condition	Excellent	Excellent	Excellent	Excellent
Field Additions	Nil	Nil	Nil	Nil
Other...				

Pressing

Yes/No and details. Reasons why?

Additions to fruit (pre-pressing)	Nil
Destemmed	No - difficult to do
Whole Bunch	Yes
Crushed	No - difficult to do
Press Type	Europress
Wash	?
Press fractions	No
Press rate L/tonne	698-720 L/T
Hard pressings, kept /downgraded	Full press cycle kept

Juice additions, types and rates	30ppm SO2
Gas cover, inert	Nil
Hyper Ox, timing	?
Settling. Time, temperature	Overnight ~18 oC
Direct to barrel	No
Juice NTU (if known).	Unknown
Other...	

Fermentation

Yes/No and details. Reasons why?

Vessel Type(s)	Burgundy 228L Barriques
New oak, % and type	0% new Damy - doesn't need to taste like French Oak?
Temp Control. Target temp or rate	Slight, max temp 25 oC
Wild ferment, % of blend	Wild 100%
Inoculated. Yeast used and rate	Nil
Nutrient Additions. Type, rate, timing	Trialled on some barrels during early ferment
Oxygen Additions. Timing, rate	Trialled on some barrels during early ferment
Enrichment. Target Alc %, timing	Nil
Acidification. Target pH/TA, timing	Nil
MLF. Inoculated / natural, timing	Natural, spring
Warming for MLF	Central Otago Spring
% MLF in blend	100%
Other...	

Post Ferment / Finishing

Yes/No and details. Reasons why?

Stirring, frequency	Only to encourage primary to finish, perhaps weekly or bi-weekly
Enzyme addition	Nil
Other lees management	Nil
Time in barrel	16 months
Time in tank prior to finishing	10 days
Palate fining, type and rate	Nil
Protein fining, to what level	Nil
Cold Stabilisation, to what level	Nil
Filtration, type	Nil
FSO2 level at bottling	32 Free
TSO2 level at bottling	
Bottling date	28-Aug-19
Filtration type at bottling	Nil
Release date	1-Nov-19