



Aotearoa Chardonnay Symposium 2024

Day 2

Session 2

Wine 2

Winery	Felton Road
Viticulturist	Gareth King & Annabel Bulk
Winemaker	Blair Walter
Wine	2017 Felton Road Chardonnay Block 2
Region	Central Otago
Sub region(s)	Bannockburn
Wine RRP \$	\$71.00
Cases produced	427 cases (12x750ml)



Wine Analysis

pH	3.16
TA	6.8 g/L
VA	0.54 g/L
DCO2	1,075 mg/L
Alcohol %	13.7%
RS	1.39 g/L

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Tasting Note

A lifted and bright nose of white peach and alluring crisp tropical fruit, discretely integrated with subtle baking spice and wet stone. Block 2's 25 year old vines and deep schist gravel soils are plainly evident in the distinct minerality. Considerable breadth across the mid-palate and bright acidity gives great poise and length. The winemaking is virtually invisible, allowing great clarity and detail of the site. With 16 months in barrel, no new oak, no fining, no filtering: this is just Block 2 in its simplest and most refined form.

Vineyard/Vintage Notes

The end of winter and spring 2016 was as warm and sustained as we have ever experienced, resulting in an early bud-break and fast even growth. Summer saw westerly winds concurrent with cool overnight temperatures pulling in the reins, slowing growth to a gentler pace. Relatively cool temperatures and high rainfall in January offered succour to both the canopies and understory. As was the case for heat summation, our season's rainfall seemed to have been provided early. Small shattered bunches from unsettled weather over December's flowering period reduced demand on the vines during the cooler, dry periods that occurred during the later parts of summer. Nature provided us with a perfect outcome to an unusual season characterised by a fast start and slow finish. Pinot Noir and Chardonnay were harvested swiftly from March 29th with both varietals complete within a week.

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 early-September 2018. The wine was not fined or filtered.

Accolades/Reviews

97 Points - Bob Campbell MW

#	1	2	3	
Block/Parcel Name	B2a	B2b	B2e	

Vineyard, Block or Sub-Block

% of Blend	29%	53%	18%	
Clone	Mendoza	Mendoza	Mendoza, 6 & 15	
Rootstock	Own	Own	Own	
Soil Type	Lochar	Lochar	Lochar	
Vine Age	25 years	25 years	25 years	
Years in Production	22 years	22 years	22 years	
Other...				

Yield Management

Target T/ha	7	7	7	
Actual T/ha	4.3-6.2	4.3-6.2	3.1-4.2	
Vines/ha	2667	2667	2667	
Kg/vine	1.6-2.3	1.6-2.3	1.3	
Irrigated?	Yes	Yes	Yes	
Type e.g. above ground / subsurface	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	
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	29-Nov			
Date of fruit set	~			
Days between flowering and harvest	121			
Other...				

Harvest

Date	31-Mar	4-Apr	6-Apr	
Brix	22.4	23.2	22.5	
pH	3.17	3.17	3.18	
TA	8.8	8.6	8.2	
Malic Acid	2.96	-	-	
YAN	~			
Method of Harvest	Hand	Hand	Hand	
Fruit condition	Excellent	Excellent	Excellent	
Field Additions	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	710-717 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	14 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	31 Free
TSO2 level at bottling	
Bottling date	5-Sep-18
Filtration type at bottling	Nil