HOUSE OF TOWNEND

Felton Road Bannockburn Chardonnay 2023

Price	£39.50
Code	FELT585

Very Burgundian in style with good mineral quality and great ageing potential. The new oak influence is very subtle and contributes most obviously to the structure and complexity of this wine without masking the fruit. Organic, biodynamic, Felton Road estate is a slave to meticulous winemaking and the quality of the wines has established it as the country's most prestigious estate.

Tasting Notes:

Benchmark Bannockburn Chardonnay. Pure grapefruit zest, citrus, stonefruit kernel, a hint of roasted nuts, all bound in brightening acidity. Very clean and already showing some length, which will no doubt build gracefully.



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Specification	
Vinification	Various clones of Chardonnay were carefully hand harvested from Cornish Point and The Elms vineyards. The grapes were whole bunch pressed with the juice flowing to barrel by gravity after overnight settling. Fermentation in French oak (mostly well-seasoned barrels with just 10% new) with indigenous yeasts has produced a wine with considerable complexity. A long and complete indigenous malolactic fermentation with only periodic stirring of the lees (Batonnage), combined with 11 months on full lees; has softened the acid for a rich and complex mouthfeel. In accordance with our noninterventionalist approach to winemaking, this wine was not fined or filtered after spending 13 months total in barrel.
ABV	14%
Size	75cl
Country	New Zealand
Region	Central Otago
Area	Bannockburn
Type	White Wine
Grapes	Chardonnay
Genres	Biodynamic, Fine Wine, Organic, Vegan, Vegetarian
Vintage	2023
Style	Dry
Body	Rich, round and full flavoured
Producer	Felton Road
Producer Overview	Beginning with meticulous site selection and vineyard design which started in 1991, Felton Road's story is one of refusal to compromise.
Closure Type	Screw Cap
Food Matches	An excellent match with lobster bisque risotto.