



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Felton Road Block 2 Chardonnay 2020

Price	£45.49
Code	FELT435

From New Zealand's most prestigious estate, this outstanding wine is grown in a 'special part of the Elms Vineyard in front of the winery', which has the oldest vines giving elegance and a purity that is unrivalled.

Tasting Notes:

Inviting aromas of white blossom, delicate peach and hints of citrus. Nutty and complex flavours on the palate. 16 months in barrel but with no new oak ensures the emphasis is on site expression. A long, and mineral finish reflect the deep schist soils of Block 2.





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Specification	
Vinification	Mendoza clone Chardonnay from Block 2 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 carefully racked to tank for bottling in early-September 2021. The wine was not fined or filtered
ABV	14%
Size	75cl
Drinking Window	Drinking now through to 2030
Country	New Zealand
Region	Central Otago
Area	Bannockburn
Type	White Wine
Grapes	Chardonnay
Genres	Biodynamic, Organic, Practising Organic
Vintage	2020
Style	Dry
Body	Rich, rounded 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	This wine pairs best with lighter meats and buttery dishes such as Crab Legs, Corn on the Cob, Chicken Alfredo, Grilled Shrimp, Pork Tenderloin or a mushroom pasta
Press Comments	The Real Review Bob Campbell MW August 2020 95/100