HOUSE OF TOWNEND

Felton Road Block 2 Chardonnay 2022

Price	£49.95
Code	FELT555

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:

Citrus blossom, lemon zest and hallmark elderflower aromas that are typical from the lower lying, sheltered and east sloping Block 2. The palate introduces delicate white peach and melon, leading to a very pure and restrained mid-palate. It’s fine, elegant and transparent: the schist soils making their mark. Indigenous yeast and malolactic, not fined or filtered, minimal influence of oak (all as usual), makes for a very precise and site expressive Chardonnay.



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Specification	
Vinification	Mendoza clone Chardonnay from Block 2 was wholebunch pressed, settled overnight and flowed by gravity to barrel in the underground cellar. Fermentation with indigenous yeasts in seasoned French oak (only 4% new) was followed by a long and complete malolactic over the spring and summer. After 16 months in barrel (11 months on gross lees), the wine was carefully racked to tank for bottling in earlySeptember, 2023. The wine was not fined or filtered.
ABV	14%
Size	75cl
Drinking Window	Drink now through to 2030
Country	New Zealand
Region	Central Otago
Area	Bannockburn
Type	White Wine
Grapes	Chardonnay
Genres	Biodynamic, Fine Wine, Organic, Vegan, Vegetarian
Vintage	2022
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	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