



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Felton Road Block 2 Chardonnay 2023

Price	£53.49
Code	FELT620

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:

A fine and elegant style with pure grapefruit zest, citrus, stonefruit kernel, and a hint of roasted nuts. Refreshing acidity which is harmoniously integrated builds on the palate, with a clean finish.





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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 (only 4% new) 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 late-August, 2024. The wine was not fined or filtered.
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	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