HOUSE OF TOWNEND

# Felton Road Block 6 Chardonnay 2022

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| **Price** | £49.95 |
| **Code** | FELT550 |

From New Zealand's most prestigious estate, this outstanding wine is grown on a north facing slope immediately South of Block 5 on the Elms vineyard, giving elegance and a purity that is unrivalled.

**Tasting Notes:**

The more exposed and north facing slope of Block 6 counters its higher elevation, contributing to the ripeness of fruit and bolder expression (compared to the Block 2). The initial impression is tightly woven, but soon expands and opens to reveal intriguing nutty and brioche notes. The breadth and depth are impressive, with a mineral freshness brightening and influencing the seamless and long finish.



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| Specification | |
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| **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 |