



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Felton Road Block 2 Chardonnay 2023

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<b>Price</b>	£52.99
<b>Code</b>	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.

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### 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	
<b>Vinification</b>	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.
<b>ABV</b>	14%
<b>Size</b>	75cl
<b>Country</b>	New Zealand
<b>Region</b>	Central Otago
<b>Area</b>	Bannockburn
<b>Type</b>	White Wine
<b>Grapes</b>	Chardonnay
<b>Genres</b>	Biodynamic, Fine Wine, Organic, Vegan, Vegetarian
<b>Vintage</b>	2023
<b>Style</b>	Dry
<b>Body</b>	Rich, rounded and full flavoured
<b>Producer</b>	Felton Road
<b>Producer Overview</b>	Beginning with meticulous site selection and vineyard design which started in 1991, Felton Road's story is one of refusal to compromise.
<b>Closure Type</b>	Screw Cap
<b>Food Matches</b>	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