



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Felton Road Block 6 Chardonnay 2023

Price	£52.99
Code	FELT625

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:

Deliciously aromatic with scents of citrus and wild flowers. Intense chardonnay with lemon zest, oyster-shell and floral notes on the palate. A vibrant, seamless wine with purity and power. The north facing slope, higher elevation and greater exposure of Block 6, lend an extra degree of ripeness and stature compared to the finer, more mineral Block 2.





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Specification	
Vinification	Predominantly Mendoza with some Dijon clone 95 Chardonnay from Block 6, 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 6% 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 racked carefully 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, 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