



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

---

## Felton Road Block 6 Chardonnay 2023

---

<b>Price</b>	£52.99
<b>Code</b>	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.

---





# HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Specification	
<b>Vinification</b>	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
<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