



# HOUSE OF TOWNEND

---

## Felton Road Bannockburn Chardonnay 2023

---

**Price** £39.50  
**Code** FELT585

Very Burgundian in style with good mineral quality and great ageing potential. The new oak influence is very subtle and contributes most obviously to the structure and complexity of this wine without masking the fruit. Organic, biodynamic, Felton Road estate is a slave to meticulous winemaking and the quality of the wines has established it as the country's most prestigious estate.

---

### Tasting Notes:

Benchmark Bannockburn Chardonnay. Pure grapefruit zest, citrus, stonefruit kernel, a hint of roasted nuts, all bound in brightening acidity. Very clean and already showing some length, which will no doubt build gracefully.

---





# HOUSE OF TOWNEND

## Specification

**Vinification** Various clones of Chardonnay were carefully hand harvested from Cornish Point and The Elms vineyards. The grapes were whole bunch pressed with the juice flowing to barrel by gravity after overnight settling. Fermentation in French oak (mostly well-seasoned barrels with just 10% new) with indigenous yeasts has produced a wine with considerable complexity. A long and complete indigenous malolactic fermentation with only periodic stirring of the lees (Batonnage), combined with 11 months on full lees; has softened the acid for a rich and complex mouthfeel. In accordance with our noninterventionalist approach to winemaking, this wine was not fined or filtered after spending 13 months total in barrel.

**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** An excellent match with lobster bisque risotto.