

FAMILY WINE MERCHANTS SINCE 1906

## Felton Road Bannockburn Chardonnay 2024 6x75cl

 Price
 £165.00

 Code
 FELT650

Grown in the heart of Bannockburn, this Chardonnay is produced from fruit across Calvert, Cornish Point and The Elms vineyards. 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.

## **Tasting Notes:**

The nose shows citrus blossom, elderflower and wet stone, whilst the palate offers ripe stone fruit and hazelnut balanced by a bright acidity and a long, focused finish. The finish is clean and persistent, reflecting the Bannockburn site's finesse





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Specification	
Vinification	This Chardonnay is fermented and aged for 11 months in French oak (5 $\%$ new). It combines fruit from diverse sites to deliver complexity and balance.
ABV	13.5%
Size	75cl
Country	New Zealand
Region	Central Otago
Area	Bannockburn
Туре	White Wine
Grapes	Chardonnay
Genres	Biodynamic, En Primeur, Fine Wine, Organic, Practising Organic, Vegan, Vegetarian
Vintage	2024
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