

N/V



94 POINTS

This is immediately impressive on entry with its bright, juicy nectarine and honeydew melon flavours being allowed to shine, without the distraction of oak - just 5% new barrels here. Indigenous fermentation has been the go-to for Felton Chardonnays for the past 12 years; there's full solids fermentation and complete malolactic conversion. The wines are left on gross lees for 11 months before being racked. While there's plenty of succulence, the acidity keeps this wine streamlined and constantly moving forward, with a distinctive salty edge on the long finish that's very appetizing.

À propos de Decanter

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