

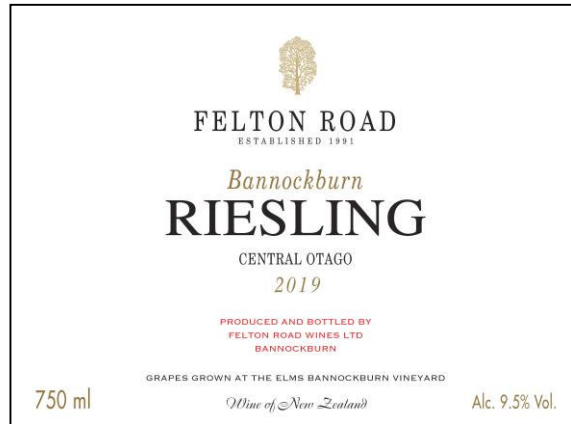


FELTON ROAD

2019 Felton Road Riesling *Bannockburn*

Tasting Note

Apple, tangerine and wet stones overlie subdued exotic floral notes. A burst of sweetness on the palate is quickly tempered by hallmark natural acidity. Perfectly integrated sweetness is harmonised by a mineral expression from the schist soils, the low alcohol (9.5%) and dancing acid structure. An expressive and finely poised Riesling potentiating exciting food matches.



Introduction

Beginning with meticulous site selection and vineyard design started in 1991, Felton Road's story is one of refusal to compromise. A strict 100% estate policy with fully organic and biodynamic viticulture (Demeter certified) ensures that our fruit arrives at the winery as pure as it can be, while our entire estate comes as close to true sustainability as is possible. A commitment to hands off winemaking; gravity flow, wild yeasts, wild malo, an avoidance of fining and filtration all help preserve the wine's expression of its terroir. The result is Riesling, Chardonnay and Pinot Noir which accurately express the authenticity and complexity of our unique vineyards.

Gareth King; Viticulturist, Blair Walter; Winemaker, Nigel Greening; Proprietor.

Vineyard & Viticulture

Felton Road farms four properties totaling 32 ha in the Bannockburn sub-region of Central Otago. Blocks 2 and 4 are located on gravel fans within the Elms Vineyard with deep soils of angular schist gravels. Meticulous summer management of a single vertical shoot positioned (VSP) canopy ensures even and early fruit maturity. Shoot thinning, shoot positioning, leaf plucking, bunch thinning and harvest are all carried out by hand to ensure optimum quality fruit. Cover crops are planted between rows to assist in vine balance and to improve soil health and general biodiversity.

Vintage

A vintage at first remarkable for its persistent rhythm of rain events throughout spring and early summer. Approaching double our long-term average, we never saw more than two weeks without significant precipitation. These wetter seasons however, are usually always welcome, as with our normally excessively dry climate, increased natural moisture is almost always positive for vine health and fruit quality. Heat summation for the season was slightly above normal. Harvesting of Pinot Noir began on March 29, with all the fruit was picked within a 12 day window, except for Block 1 Riesling harvested on April 17. Bunches were of perfect health: small, loosely packed berries, dense skins and ripe seeds. After a season of unknowns, we were finally rewarded with exceptional quality fruit.

Vinification

Riesling from Blocks 2 and 4 of The Elms vineyard was carefully hand-picked, whole bunch pressed, settled for 10 days before racking, then fermented with indigenous yeasts. The 4-6 week fermentation was stopped by chilling when the optimal balance was achieved between the acidity, alcohol and residual sugar (50g/L). Careful winemaking with minimal processing highlights the crisp natural acidity and the Riesling characters are delicately poised in the low alcohol of 9.5%.

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