



FELTON ROAD

2021 Felton Road Riesling *Bannockburn*

Tasting Note

Near 30-year-old vines offer layers of aromas making it difficult to discern individual components: it's just un-mistakably Felton Road. Schist, respectful farming and our indigenous yeast all contribute to this highly individual and identifiable style. A burst of sweetness in the middle is reminiscent of a perfectly tree-ripened peach, concluding with a flavour laden crisp finish that never seems to end.

Introduction

Commencing with meticulous site selection and vineyard design in 1991, Felton Road's story is one of refusal to compromise. A strict 100% estate policy with fully organic and biodynamic viticulture (BioGro and 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; indigenous yeasts and malolactic; 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 34 ha in the Bannockburn subregion 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

After a moderate winter with normal rainfall, budburst occurred in late-September. Flowering occurred in early December with some rain and temperatures hovering around average. A period of cool evenings raised concerns of a potential poor set. Significant rainfall at the beginning of January and further rain in the middle of the month resulted in more than double the monthly rainfall. This wetter period throughout the phase of cell division resulted in generally larger berries and made-up for potentially lower bunch weights from the uneven flowering conditions. The weather stabilised in February with warmer and much drier conditions; which continued throughout the leadup, and until the conclusion of harvest. Riesling was harvested from April 9 to 14, with the conclusion of Block 1 (on the heavier soils) on April 20.

Vinification

Riesling from Block 4 of The Elms vineyard was carefully hand-picked, whole bunch pressed, settled for 3 days before racking, then fermented with indigenous yeasts. The 4 week fermentation was stopped by chilling when the optimal balance was achieved between the acidity, alcohol and residual sugar (64g/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%.

FELTON ROAD WINES LTD
BANNOCKBURN
CENTRAL OTAGO NEW ZEALAND
www.FeltonRoad.com

TEL 64 3 445 0885 FAX 64 3 445 0881 E-MAIL wines@FeltonRoad.com