Felton Road Bannockburn Central Otago Chardonnay

Forging ahead in quality, this wine is grown at three sites at Bannockburn and matured in French oak barriques (with limited new oak; 12 per cent in 2010). The 2010 vintage (****½) is richly scented, with very citrusy aromas and flavours. An intense, elegant, cool-climate style, slightly appley and spicy, with finely integrated oak, it is tight, harmonious, slightly minerally and long. Drink now or cellar. The 2011 (****½) has a fragrant, slightly biscuity, complex bouquet. It's a finely poised, youthful wine, with concentrated, citrusy flavours, good acid spine and a long finish. Best drinking 2014+.

Felton Road Block 2 Central Otago Chardonnay

This outstanding wine is grown in a 'special part of the Elms Vineyard in front of the winery', which has the oldest vines. In a vertical tasting of the 2007–2011 vintages, held in September 2012, the older wines were still drinking superbly – the 2007 (*****) is terrific now, with a real sense of drive and depth. The 2010 (*****) is a star vintage, notably fragrant and rich. The 2011 vintage (*****) is a very elegant, Chablis-like wine with rich, citrusy, complex flavours, a subtle seasoning of oak and a very long finish. Open 2014+.

Felton Road Bannockburn Central Otago Pinot Noir

The Bannockburn winery's 'standard' Pinot Noir is a distinguished wine in its own right, blended from its three vineyards at Bannockburn – The Elms, Cornish Point and Calvert. Matured for 11 months in French oak casks (30 per cent new), it is bottled without fining or filtering. Instantly attractive, the 2011 vintage (*****) is deep and youthful in colour. Mouthfilling (14.5 per cent alcohol) and savoury, it has concentrated cherry, plum, spice, herb and nut flavours, showing excellent complexity, and a long, finely poised finish. Drink now or cellar.

Felton Road Calvert Pinot Noir

Gown in the Calvert Vineyard at Bannockburn – which neighbours and is managed by Felton Road – and matured in French oak barriques (about 30 per cent new), the 2011 vintage (*****) is a very savoury and complex wine, deep and youthful in colour. Full-bodied, it is ripe and silky-textured, with rich, vibrant cherry, plum, spice, dried-herb and nut flavours and a long finish. It's already delicious, but should be at its best 2014+.

Felton Road Cornish Point Pinot Noir

From the company-owned Cornish Point Vineyard at the eastern end of Bannockburn, 6 kilometres from the winery, this is always one of my favourite Felton Road reds. Matured in French oak barriques (about 30 per cent new), the 2011 vintage (*****) is sturdy (14.5 per cent alcohol) and deeply coloured, powerful and highly concentrated, with deep plum, spice and nut flavours, lively and long. It should flourish with cellaring.

Felton Road Block 3 Central Otago Pinot Noir

Grown at Bannockburn, on a north-facing slope 270 metres above sea level, this is a majestic Central Otago wine, among the finest Pinot Noirs in the country. The mature vines are cultivated just in front of the winery, in a section of the vineyard where the clay content is relatively high, giving 'dried herbs and ripe fruit characters'. The wine is matured for about a year in Burgundy oak barrels (about 30 per cent new), and bottled without fining or filtration. The 2011 vintage (*****) is powerful, with deep, youthful cherry and nut flavours, complex, savoury and long. Graceful, yet full of potential, it should be at its best 2014+.

Felton Road Block 5 Pinot Noir

This is winemaker Blair Walter's favourite Felton Road red. Grown in a 'special' block of The Elms Vineyard at Bannockburn, in Central Otago, it matures for a year in French oak barriques (30 per cent new), and is then held for several more months in seasoned oak casks. In a vertical tasting of the 2007–2011 vintages, held in September 2012, the 2010 vintage (*****) was the standout – exceptionally concentrated, yet deliciously poised and silky-textured. The 2011 (*****) is a 'masculine' style, powerful and firm, sweet-fruited and savoury, with deep cherry, plum and spice flavours, tight and youthful. It should flourish for a decade.

Felton Road Dry Riesling

Based on low-yielding vines in schisty soils at Bannockburn, in Central Otago, this wine is hand-picked and fermented with indigenous yeasts. The 2010 vintage (****), grown in The Elms and Calvert vineyards, is full-bodied (12.5 per cent alcohol) and dry, with good weight and crisp, citrusy, appley, spicy flavours, poised and minerally. One for the cellar. The 2012 (*****) is weighty and dry (4 grams/litre of residual sugar), with pure grapefruit, lemon and lime flavours, showing lovely vibrancy, drive and richness. Mouthfilling (12 per cent alcohol), it carries the dry style well; drink now or cellar.

Felton Road Bannockburn Central Otago Riesling

Estate-grown on mature vines, this is a gently sweet wine with deep flavours cut with fresh acidity. It offers more drink-young appeal than its Dry Riesling stablemate, but invites long-term cellaring. Tank-fermented mostly with indigenous yeasts, it is bottled with 20 to 60 grams per litre of residual sugar. The 2010 vintage (*****), grown in The Elms and Calvert vineyards, is scented and light, with lemon, lime, apple and spice flavours, and lovely poise, intensity and immediacy. The 2012 (*****) is a Mosel-like wine, light (8.5 per cent alcohol) and intense, with deep, citrusy flavours, a hint of sherbet, fine sugar/acid balance, and excellent drive and length. Drink now and over the next decade.

Felton Road Block 1 Central Otago Riesling

Estate-grown in The Elms Vineyard, on a 'steeper slope' which yields 'riper fruit' without noble rot, this Bannockburn wine is made in a style 'similar to a late-harvest, Mosel spätlese'. The 2010 vintage (*****) is light (10 per cent alcohol) and lovely, with intense citrus-fruit and slight sherbet flavours, appetising acidity and a sweet, harmonious finish. The 2012 (*****) is still a baby. Very rich, with intense, citrusy, peachy flavours and a racy, very long finish, it shows lovely poise and vivacity. Already hard to resist, it should be very long-lived.