## TysonStelzer.com Oct 2012



## **Felton Road Dry Riesling 2012**

\$31 **94** Points **Drink:** 2012-2014 or 2017-2022

I've always felt that Central Otago's inherent acidity never sits quite as harmoniously in Felton's Dry Riesling as it does in its sweeter renditions, yet the vintage from the gods has blessed it with an internal balance like it has not seen before. This is a precisely crafted riesling that presents fruit intensity within an intricately chiselled frame. Outstanding, pristine aromas of lime zest and lemon blossom introduce a palate that rides of rails on chalky mineral structure. Tense lime juice acidity and crunchy red apple fruit of exacting definition and seamless line carry through a very long finish. Then just when you fear its searing linearity is too much, a note of baked apple kicks in in the middle, giving a sense of width to its streamlined shell.

## Felton Road Bannockburn Riesling 2012

\$35 **95** Points **Drink: 2012-2022** 

It's as if the 2012 season has amplified the mineral expression in Felton Road, infusing this riesling with a deep-set mineral backbone that provides textural definition, direction and drive. Outside the hallowed Grand Crus of Germany and Alsace, it's a rare thing for a sweet riesling to be so profoundly scaffolded around its mineral structure, defining its style ahead of its extroverted perfume and succulent fruit profile. This is a particularly spicy Felton, laced with pepper, kaffir lime zest and granny smith apple peel. Its sweetness provides a rounded appeal to a very long and clean finish. Brilliant. \$32 at Cracka.

## Felton Road Block 1 Riesling 2012

\$45 **96** Points **Drink:** 2012-2027

Blair Walter understands his vineyards and wines more intimately than anyone I know in Central Otago, and it's rare for him to be lost for words in explaining anything. Yet even he can't account for the unprecedented mineral expression of Block 1 in the pristine 2012 season. This is a riesling at once deeply chalky, mineral and textural, and at the same time taut and refined, with a minerality that resonates with the deep, glacial soils of this unique site. Sweetness and high-tensile acidity have an engaging tussle on the finish, with neither winning out. A clean lemon and lime profile is overlaid with pristine perfume of lemon blossom and a delicately fragrant lift, while a hint of pepper adds another dimension to a finish that never seems to end. The finesse, persistence and sheer purity of this wine rank it among the finest Block 1s of all time. \$44 at Armadale Cellars.