

## 2013 Felton Road Chardonnay Bannockburn Central Otago

90 Points

Bright peach and apricot aromas are lifted by lime and stone. Concentrated, pliant and smooth, offering a lovely restrained sweetness to its flavors of stone fruits, lime and spices. Very suave but not yet showy, with a firm-edged finish calling for a year or two of patience.

# 2012 Felton Road Chardonnay Block 2 Central Otago

91 Points

Pale yellow. High-pitched aromas of crystallized lemon peel and lime oil. Dense and energetic, offering excellent definition and inner-mouth tension to the brisk citrus and mineral flavors. Boasts terrific spine for New Zealand chardonnay without coming across as green or hard. Long and tactile on the aftertaste.

#### 2013 Felton Road Pinot Noir Calvert Central Otago

91 Points

Good bright dark red. Pungent, slightly liqueur-like aromas of dark cherry, raspberry and brown spices lifted by pepper and rose petal topnotes. Boasts lovely depth and concentration to its piquant dark raspberry and spice flavors. Dense, sappy wine with terrific inner-palate energy. Finishes high-pitched and dry, with a serious dusting of tannins and excellent definition, grip and lift.

#### 2013 Felton Road Pinot Noir Cornish Point Central Otago

91(+?) Points

Good deep, saturated red. Sappy, explosive aromas of cherry and dark raspberry. Boasts an outstanding core of berry fruit and spice flavors, with a saline impression of extract adding another dimension. Finishes dense and rich but youthfully tight, with serious intensity and length. Still a baby.

#### 2013 Felton Road Pinot Noir Bannockburn Central Otago

91(+?) Points

Good bright, deep red. Red berry and spice aromas are enlivened by a flinty mineral element. Sappy, juicy and tightly wound, with terrific smoky mineral vigor giving thrust to the dark berry flavors. Finishes backward and classically dry, with an impression of energy rare for New Zealand pinot noir. Gained in complexity without losing its verve with 48 hours in the recorked bottle. This firmly built pinot should be even better with three or four years of cellaring.

### 2013 Felton Road Pinot Noir Block 3 Central Otago

92 Points

Good bright, deep red. Deep, dark, fully ripe aromas of black raspberry, minerals, flowers, red licorice and brown spices lifted by a peppery nuance. Fat, pliant and sweet, offering superb density and depth to its berry, spice and mineral flavors. Energized by its spine of saline minerality. A New Zealand pinot of rare density and length, finishing with firmedged tannins and lingering spices. Balanced from the outset but built for a graceful evolution in bottle.

#### 2012 Felton Road Pinot Noir Block 5 Central Otago

93(+) Points

Good medium red. Inviting spicy high tones to the aromas of red berries, pepper and smoky minerality. Tangy, taut and savory in the mouth; less supple than the 2013 Block 3 example today but more intensely flavored, with a strong saline quality that contributes to the impression of inner-mouth tension but currently partly masks the wine's sweet red fruit and spice flavors. The firm-edged tannins call for at least a few years of cellaring. My sample showed great staying power, retaining its red fruit, spice and smoky mineral flavors for several days in the recorked bottle. Outstanding potential--and one of the most complete New Zealand pinots of 2012. (Felton Road's Block 5 and Block 3 are adjacent vineyards planted on deep loess soil, the latter with some calcareous deposits. The Block 3 features a 1992 planting of a Swiss selection similar to the Wadenswil that's commonly found in Oregon, while Block 5 was planted in 1993 to a UC-Davis Pommard clone. Both wines are vinified with about 30% whole clusters.)