



FELTON ROAD

2006 Felton Road Vin Gris

Viticulture

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 controlling vine vigour and to improve soil health and general biodiversity. All of our vineyards are managed organically and also utilize biodynamic practices throughout.

Vintage & Vinification

Vin Gris (*vahn gree*) is made from 100% free-run Pinot Noir juice and is only produced in certain vintages. Juice is 'bled' from Pinot Noir fermenters immediately following destemming in order to concentrate the remaining fruit. This very short skin contact time results in the very pale salmon/copper colour of the Vin Gris. Fermentation in older barrels and ageing on the gross lees builds palate weight and complexity.

Bouquet & Palate

Delicate strawberry aromas combined with a yeasty complexity reminds one of aged Blanc de Noir Champagne. Very pale salmon and copper in colour with a rich mouthfeel and dry finish makes this an intriguing and complex wine. Similar to a pale dry rose, this is the perfect companion to summer.



Comments on the 2001 Vin Gris

This Bannockburn (Central Otago) wine is 'bled' from the Pinot Noir fermenter before the juice has a chance to pick up much colour. The 2001 vintage is slightly pink, with a spicy, earthy bouquet. It's a full-bodied wine (14 per cent alcohol) with strawberry and spice flavours, gentle tannins and good depth.

Michael Cooper's "Buyer's Guide to New Zealand Wines 2003", NZ

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