



FELTON ROAD

2013 Felton Road Riesling *Bannockburn*

Tasting Note

Inviting aromas of citrus, spice and mineral. A diverse range of sweet tropical fruits dominate the mid-palate which is engaging and comforting. The initial burst of sweetness is quickly and seamlessly integrated by the racy acidity provided by our unique climate. This contributes to the wine's considerable length and intrigue with the residual sugar (56 g/L) being hardly noticeable amongst the delicate framework (9.5% alc).

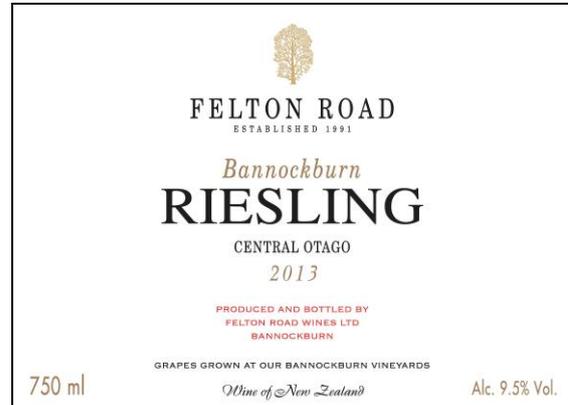
Introduction

Beginning with meticulous site selection and vineyard design started in 1991, Felton Road's story is one of refusal to compromise. A strict 100% estate policy with fully organic and biodynamic viticulture (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, wild yeasts, wild malo, an avoidance of fining and filtration all help preserve the wine's expression of its terroir. No additions or adjustments are performed unless they absolutely need to be. The result is Riesling, Chardonnay and Pinot Noir which we believe express the authenticity and complexity of our unique vineyards.

Gareth King; Viticulturist, Blair Walter; Winemaker, Nigel Greening; Proprietor.

Vineyard & Viticulture

Felton Road farms three properties totaling 32 ha in the Bannockburn sub-region of Central Otago. 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

The season started slowly after a very cold winter with normal soil moistures. December finally warmed and provided excellent conditions for flowering and a strong and even fruit set. January was warm but unusually marked with five cold southerlies that brought snow to the mountains and tempered the post flowering growth and development. By the end of January and leading into veraison, the weather stabilised and provided warm and consistent temperatures throughout the remainder of the summer. The most interesting aspect about the entire growing season was the warmer night temperatures through February and March, which is uncharacteristic for Central Otago. This brought on the fruit ripeness earlier than we would normally expect considering the brief cold periods we experienced in November and January. Harvest began on March 26 and was completed by April 15 with ideal conditions throughout.

Vinification

Riesling from Calvert & The Elms vineyards was carefully hand-picked, whole bunch pressed and fermented with indigenous yeasts. The fermentation was stopped by chilling when the optimal balance was achieved between the acidity, alcohol and residual sugar (56g/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%.

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