



FELTON ROAD

2016 Felton Road Pinot Noir *Calvert*

Tasting Note

Wafts of elegant perfumed florals dominate the nose in the usual Calvert manner, but with a stronger emphasis in this very precise and attractively scented vintage. Hints of crushed spice and red fruits give way again to a cascade of florals on the palate. Ethereal, sophisticated and majestic. The finish is tightly focussed with its characteristic fine grained and seamless tannins. Silky and long.

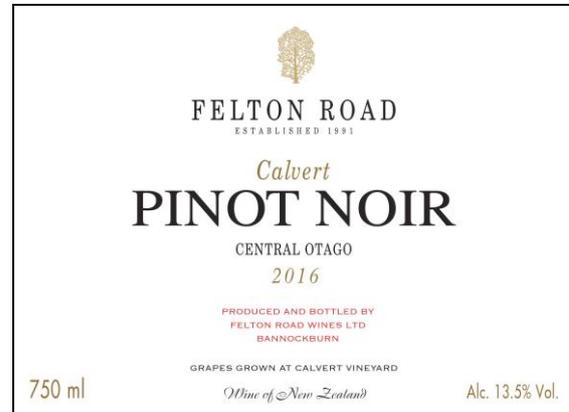
Introduction

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. The result is Riesling, Chardonnay and Pinot Noir which accurately express the authenticity and complexity of our unique vineyards.

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

Vineyard & Viticulture

Felton Road farms four properties totalling 32 ha in the Bannockburn sub-region of Central Otago. Calvert Vineyard is located on Felton Road and is just 1km east of The Elms Vineyard and the winery. 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.



Vintage

El Nino conditions provided westerlies and early warmth, which combined with high soil-moisture, pushed an early bud-burst and vibrant growth. Temperatures rose rapidly towards flowering with moisture-wicking wind conditions keeping growth in check. December brought extreme diurnal swings the likes of which we are not accustomed to seeing so early in the season; afternoon highs in the low thirties balanced by single-figures overnight. The diurnal pattern continued through January with a full 30°C swing on January 11th. Overnight temperatures then became warmer than normal with scattered rain events offering some relief for desiccated soils. Veraison was early with a rapid onset but prolonged completion. Pinot Noir skins showed impressive colour and condition by the start of March. Peak temperatures dropped away as high diurnals returned, offering a balancing tension and finesse after the welcome but unusual early season warmth. The Pinot Noir harvest was relatively early beginning on March 23rd and concluded on April 9.

Vinification

The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping with approximately 25% as whole clusters. Traditional fermentation with a moderately long maceration on skins has extracted good colour and tannin with considerable depth of flavour. This wine was aged for 17 months in French oak barrels from artisan Burgundian coopers. In accordance with our non-interventionalist approach to winemaking, this wine was fermented with indigenous yeast and was not fined or filtered.

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