



FELTON ROAD

2018 Felton Road Riesling *Block 1*

Tasting Note

Distinct floral notes lead the way in this exotically perfumed and deeply flavoured wine. Ripe apricot makes its usual appearance and integrates with the florals and talc-like sensation to give great lift and drive. The residual sugar is almost imperceptible as the unique balance of flavour, acidity and low alcohol (9.0%) all combine to provide a unity that seems so effortless. The finish never seems to end.

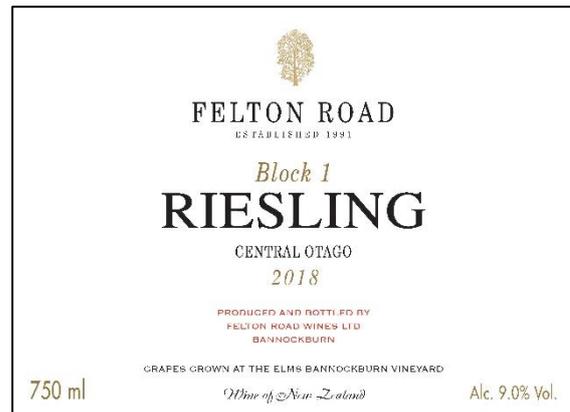
Introduction

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 totaling 32 ha in the Bannockburn sub-region of Central Otago. Block 1 is a north facing slope immediately west of Block 3 on The Elms vineyard. It consists of the same Waenga soils (deep silt loams) as Block 3 and starkly contrasts the schist gravel soils of our Riesling in Blocks 2 and 4. 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

A vintage characterised by exceptional heat, with warmer than normal overnight temperatures being of particular note from October through January. As has often been the case, this was a vintage of two halves. When our calendars moved from January to February, the turning of the page was both literal and figurative. Temperatures crashed back down to ordinary levels (in fact, the coolest in 14 years) and the drought was broken by the wettest February on record. This cool and wet month slowed the ripening considerably and fortunately allayed our concerns for the potential style and quality of the wines; due to the preceding warm months and advanced season. Harvesting began early on 28 February and proceeded in an orderly and measured pace over the next three weeks.

Vinification

Riesling from Block 1 was carefully hand-picked followed by whole bunch pressing. The juice was settled for 7 days followed by a 2 week fermentation with indigenous yeasts. The fermentation was stopped by chilling to balance the high natural acidity with residual sweetness of 56g/L, resulting in the low alcohol of 9.0%. The wine rested on fine lees with minimal processing before bottling in early-September to highlight the delicate Riesling characters.

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