



FELTON ROAD

2019 Felton Road Pinot Noir *Calvert*

Tasting Note

The characteristic aromatic florality is finely supported by mineral and spice notes on the nose. It's seamlessly followed by a detailed palate that emphasises precision and elegance. The tannins are evident, but intricately refined and polished. The ethereal mouthfeel echos the aromatic florality with a finesse that we have come to know as unreservedly Calvert.

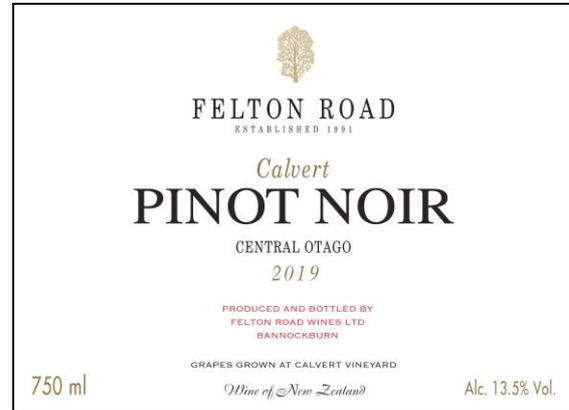
Introduction

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. The soils at Calvert are deep heavy silts with a thin layer of loess topsoil. 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

A season at first remarkable for its persistent rhythm of rain events throughout spring and early summer. Approaching double our long-term average, we never saw more than two weeks without significant precipitation. These wetter seasons however, are usually very welcome, as with our normally excessively dry climate, increased natural moisture is almost always positive for vine health and fruit quality. Heat summation for the season was slightly above normal with healthy green canopies and inter-rows right through to harvest. Maturity arrived rapidly and harvest at Calvert began on March 30 and completed on April 5. Yields were naturally moderated and bunches were of perfect health with small, loosely packed berries, dense skins and ripe seeds.

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. Long pre-fermentation soaks of 10 days prior to fermentation with indigenous yeasts and punched down by hand up to two times per day with a total time on skins of 23 days. Pressed off and barrels filled immediately by gravity to the underground barrel cellars. The wine spent 16 months in barrel (30% new French) with two rackings and no fining or filtration, before bottling in early-September 2020.

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