



FELTON ROAD

2021 Felton Road Pinot Noir *Block 5*

Tasting Note

In its youthful stage, the nose is bursting with aromas of black cherry, florals and spicy leather notes. Expect this to evolve and develop complexity in the usual Block 5 manner with time in bottle. The 2021 Pinot Noirs delight in their finesse and poise: not heavy or cloying like some other vintages, and as we have seen before, the Block 5 naturally luxuriates in these finer and elegant years. The detail and depth are palpable; the finish is refined and sustained; its unmistakably Block 5.

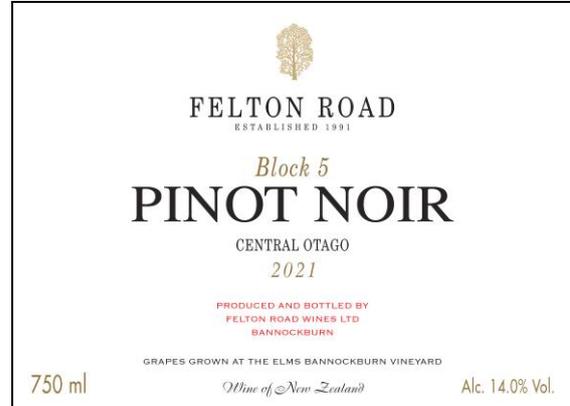
Introduction

Commencing with meticulous site selection and vineyard design in 1991, Felton Road's story is one of refusal to compromise. A strict 100% estate policy with fully organic and biodynamic viticulture (BioGro and 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; indigenous yeasts and malolactic; 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 34 ha in the Bannockburn subregion of Central Otago. Block 5 is situated on a gentle north facing slope in the heart of The Elms vineyard and was planted in 1993. The soils vary up the slope from heavy loess and silt, clay lakebed deposits, and angular schist gravels. 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

After a moderate winter with normal rainfall, budburst occurred in late September. Flowering commenced in early December as normal, with some rain and temperatures hovering around average. A period of cool evenings raised concerns of a potential poor set. Significant rainfall at the beginning of January and further rain in the middle of the month resulted in more than double the monthly rainfall. This wetter period throughout the phase of cell division resulted in generally larger berries and made-up for potentially lower bunch weights from the uneven flowering conditions. The weather stabilised in February with warmer and much drier conditions; which continued throughout the lead-up, and until the conclusion of harvest. The Pinot Noir harvest commenced on March 25 concluding on April 11.

Vinification

20% of the fruit was retained as whole clusters with the remainder carefully de-stemmed directly to the fermenters by gravity without harsh pumping. Long pre-fermentation soaks of 9 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 2022.

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