



FELTON ROAD

2021 Felton Road Riesling *Block 1*

Tasting Note

Ripe stone fruit aromas of intense nectarine and apricot: always the marker for this heavier silt soil and north-facing slope. A saturating and encompassing mouthfeel where it's difficult to discern between the intense fruit flavour and residual sugar. Carefully balanced natural acidity brightens and focusses the sustained finish.

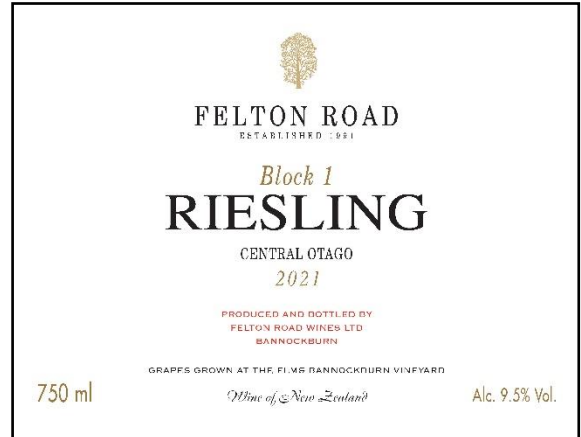
Introduction

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 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

After a moderate winter with normal rainfall, budburst occurred in late-September. Flowering occurred in early December 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 leadup, and until the conclusion of harvest. Riesling was harvested from April 9 to 14, with the conclusion of Block 1 (on the heavier soils) on April 20.

Vinification

Riesling from Block 1 was carefully hand-picked followed by whole bunch pressing. The juice was settled for 4 days followed by a 4 week fermentation with indigenous yeasts. The fermentation was stopped by chilling to balance the high natural acidity with residual sweetness of 67g/L, resulting in the low alcohol of 9.5%. The wine rested on fine lees with minimal processing before bottling in early-September to highlight the delicate Riesling characters.

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