

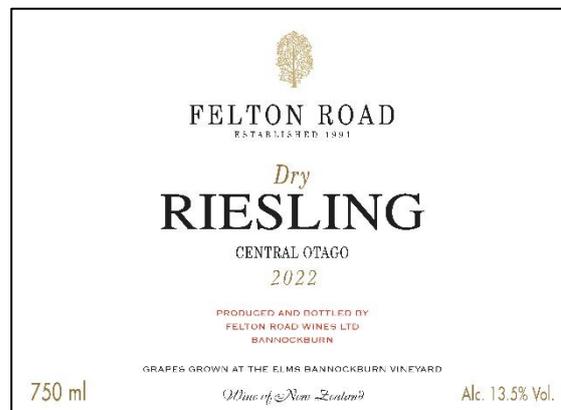


FELTON ROAD

2022 Felton Road *Dry* Riesling

Tasting Note

Riesling grapes from the schist soils of Block 2 were carefully hand harvested in early April. An extended indigenous fermentation has provided complexity, palate weight and length. Aromas and flavours of apple, cucumber and spice, interplay with complex saline and mineral notes. The dry and long finish highlight this austere and commanding Riesling. A serious and fuller bodied rendition from the slightly warmer and lower yielding 2022 season.



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 2 is an east facing gravel outwash fan situated on the Elms vineyard immediately to the north of Block 3. The soils are with very deep angular schist gravels with a thin loess covering. 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

Regular rainfall throughout spring and early summer was higher than normal, and along with warmer soil temperatures, resulted in solid early season growth. Flowering commenced early in warm and ideal conditions with a cool spell and rain at the end, which unfortunately did affect fruit set in Riesling. A warm and dry January continued to advance development with veraison starting early and proceeding rapidly. Early February rain replenished drying soils and a cooler month was welcomed to arrest the advanced development. A return to warm and dry weather from early March meant grapes ripened quickly during the final stages. Harvest commenced early on March 16 with Chardonnay from Elms and Pinot Noir followed the next day from Cornish Point and Calvert. Riesling was harvested from March 26 to April 4.

Vinification

Riesling from Block 2 of The Elms vineyard was hand-picked then carefully whole bunch pressed, settled for 5 days before racking, then followed by a slow fermentation of 12 weeks with indigenous yeasts to almost complete dryness (3g/L RS). The wine rested on fine lees to build palate weight before bottling in early-September after minimal processing to preserve and highlight the delicate Riesling characters.

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