



## FELTON ROAD

### 2022 Felton Road Riesling *Bannockburn*

#### *Tasting Note*

*A delicate nose of spice, mineral and subtle stone fruit deceives for what is about to come. On first taste, one is struck by the sheer intensity of ripe peach and nectarine that coats the mouth and seamlessly integrates with the residual sugar. It's a real battle between the profound flavor and residual sweetness that makes it hard to think of it as a sweet wine: the persuasiveness of the flavor takes center stage. A refreshing lick of acidity kicks in to harmonise and allow the complete package to linger for minutes.*

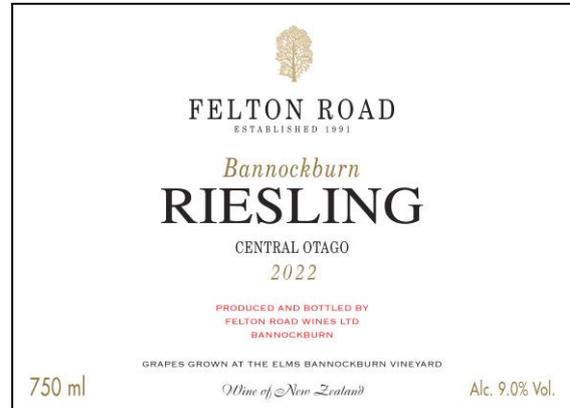
#### *Introduction*

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. Blocks 2 and 4 are located on gravel fans within the Elms Vineyard with deep soils of 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*

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 4 of The Elms vineyard was carefully hand-picked, whole bunch pressed, settled for 5-9 days before racking, then fermented with indigenous yeasts. The 4 week fermentation was stopped by chilling when the optimal balance was achieved between the acidity, alcohol and residual sugar (55g/L). Careful winemaking with minimal processing highlights the crisp natural acidity and the Riesling characters are delicately poised in the low alcohol of 9.0%.

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