



FELTON ROAD

2022 Felton Road Riesling *Block 1*

Tasting Note

The heavier textured soils of Block 1 always produce less citrus and mineral focused aromas compared to our Rieslings grown on the schist gravels of Blocks' 2 & 4. There is greater intensity of stone fruit (nectarine and apricot abound), and along with freshly grated ginger, dominates both the aroma and flavor. The purity of the fruit is astounding and leads to a seamless integration of the residual sugar and acidity. The wine is a complete and harmonious package, not a single component out of place.

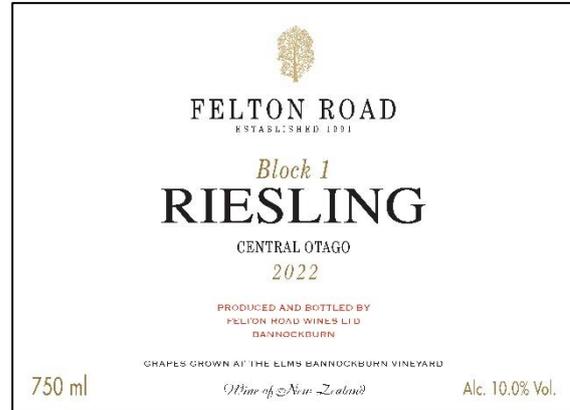
Introduction

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

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 in Blocks' 2 & 4 from March 26 to April 4, with Block 1 on April 14.

Vinification

Riesling from Block 1 was carefully hand-picked followed by whole bunch pressing. The juice was settled for 5 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 52g/L, resulting in the low alcohol of 10.0%. The wine rested on fine lees with minimal processing before bottling in early-September to highlight the delicate Riesling characters.

FELTON ROAD WINES LTD
BANNOCKBURN
CENTRAL OTAGO NEW ZEALAND
www.FeltonRoad.com

TEL 64 3 445 0885 FAX 64 3 445 0881 E-MAIL wines@FeltonRoad.com