



FELTON ROAD

2009 Felton Road Pinot Noir

Tasting Note

Already starting to let its perfume emerge. This vintage is spicier, with chocolate and violets overlaying dark cherry and raspberry. The palate is seamlessly plush and richly textural, with significant very fine dusty tannins constructing a framework through the finish. While concentration is abundant, the wine still holds on to its precision. A candidate for long haul keeping as well as enjoying its exuberance in the first few years. In short, a benchmark Felton Road.

Introduction

Beginning with meticulous site selection and vineyard design started in 1991, Felton Road's story is one of refusal to compromise. A strict 100% estate policy with fully organic and biodynamic viticulture (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, wild yeasts, wild malo, an avoidance of fining and filtration all help preserve the wine's expression of its terroir. No additions or adjustments are performed unless they absolutely need to be. The result is Riesling, Chardonnay and Pinot Noir which we believe express the authenticity and complexity of our unique vineyards.

Gareth King; Viticulturist, Blair Walter; Winemaker, Nigel Greening; Proprietor.

Vineyard & Viticulture

Felton Road farms three properties totaling 32 ha in the Bannockburn sub-region of Central Otago. This wine is approximately a one third blend from each of the three vineyards. 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

The season started with a normal spring, neither hot nor cool with normal rainfall. There were the usual occasional frost events that were able to be successfully fought. Good weather over flowering resulted in an excellent fruit set. The summer was on the cool side and then February which is normally our warmest and most stable month, was unseasonably cool and wet (although wet for us is still only 48mm but falling on six occasions). In recognition of the cooler summer and then the cool February we were determined to keep crop levels down, so crop thinned more aggressively and also leaf plucked increasing the exposure of the fruit which is not usual for us. March was a return to typical warm and stable weather and the vines ripened very smoothly and holding great canopy despite the challenges in the weather.

Vinification

The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping with approximately 20% as whole clusters. Traditional fermentation with a moderately long maceration on skins has extracted good colour and tannin with considerable depth of flavour. This wine was aged for 11 months in French oak barrels from highly regarded Burgundian coopers. In accordance with our non-interventionalist approach to winemaking, this wine was fermented with indigenous yeast and was not fined or filtered.

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