



FELTON ROAD

2011 Felton Road Riesling *Bannockburn*

Tasting Note

Spring flowers and citrus blossom on the nose with hints of mandarin. The palate is an explosion of tangerine and mandarin with notes of apricot, ginger and elderflower. A pristine Riesling balance of sugar and acidity drives the palate, and it finishes surprisingly dry despite the upfront sweetness. A stormer.

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. 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 growing season was most unusual with spring being the warmest and most stable to date and no frosts. We experienced a very early, fast and successful flowering which resulted in solid crops across all varieties. We were relieved to see things cool down in January, which set the pattern for a cooler and wetter mid-season. The description "wetter" must be read with respect to our normal very low rainfall, so still not a lot of rain. The weather settled for a flawless and warm Indian summer during harvest. There was no rain and the harvest started very early on March 21. We see the wines as being less overtly fruity (possibly a good thing as overtly fruity wines can appear one dimensional and simple), with reasonably firm structures and a pleasant kind of rusticity about them. Precision, mineral and tension will be good descriptors for the 2011's.

Vinification

Riesling grapes from Calvert & Elms vineyards were carefully whole bunch pressed, fermented with indigenous yeasts and the fermentation stopped by chilling when the optimal balance was achieved between the acidity, alcohol and residual sugar (60g/L). Careful winemaking with minimal processing highlights the crisp natural acidity and the Riesling characters are delicately poised in the low alcohol of 9.5%.

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