



# FELTON ROAD

## 2011 Felton Road Riesling *Block 1*

### *Tasting Note*

*Typical Block 1 youthful reticence on the nose with hints of peach and florals which we fully expect to blossom over time. A full bodied, thickly textured palate of apricot, peach and elderflower envelops the mouth, yet the acid emerges, jumps to the front and counteracts the sweetness leaving the palate balanced and fresh.*

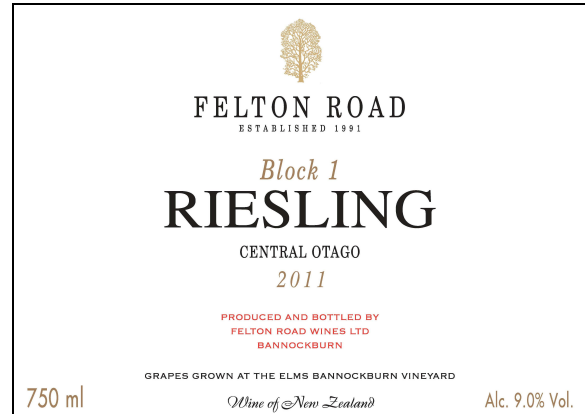
### *Introduction*

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. Block 1 is situated on a steep north facing slope of heavy glacial loess soils just west of Block 3 in the heart of The Elms vineyard. 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 from Block 1 was carefully whole bunch pressed, settled overnight, racked, then a 4 week fermentation with indigenous yeasts. The fermentation was stopped by chilling to balance the high natural acidity with residual sweetness of 67 g/L and alcohol of 9.0%. The wine rested on fine lees with minimal processing before bottling in early October to highlight the delicate Riesling characters.

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