

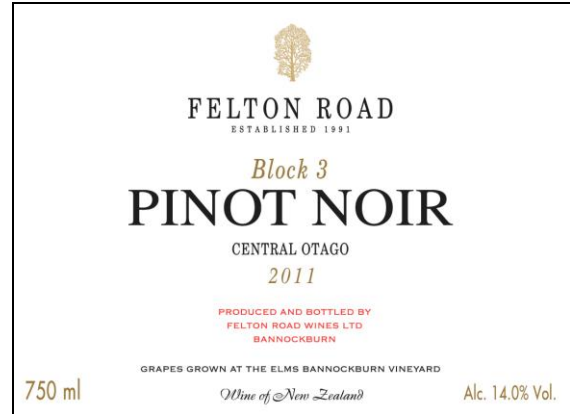


## FELTON ROAD

### 2011 Felton Road Pinot Noir *Block 3*

#### *Tasting Note*

*Emphatically expressive.... dark fruits leading to background florals, crushed herbs and complex spice. Pure, vibrant and precise. Textured and layered with underlying power befitting of Block 3. Drive and poise, a true aristocrat and a struggle to put down. Patience will be rewarded for the profound incarnation that awaits.*



#### *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 taken from Block 3 of Elms vineyard where a deep bench of glacial soil is interspersed with calcareous seams. 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*

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 13 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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