



FELTON ROAD

2014 Felton Road Pinot Noir *Block 3*

Tasting Note

The older vines in Block 3 makes it sit like the older wiser brother to its sibling Pinot Noirs. It possesses a similar dark nose of florals and spice box, but more brooding and thoughtful. The palate though, is a thing apart. Pure silk; effortless, from a near perfect compote of fruit ... to an utterly hedonistic texture and a hint of herbs ... to a rich, fine chocolate structure that just won't go away. A multi-course extravaganza for the senses!

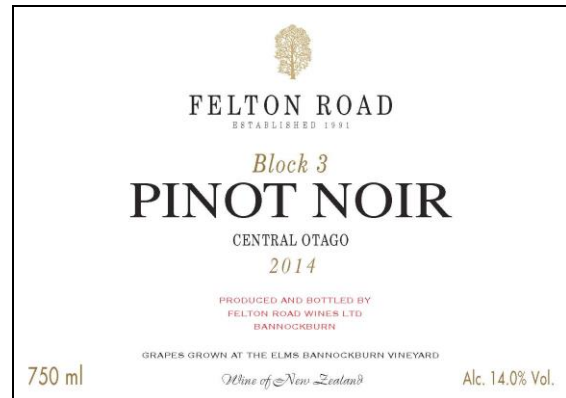
Introduction

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. 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 32 ha in the Bannockburn sub-region of Central Otago. This wine is taken from Block 3 of The 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

Following an unusually wet and significantly warmer winter than usual, the heightened soil moisture and mild conditions gave rise to an early bud burst followed by even and rapid early season growth. October saw some sleepless nights for the vineyard team with low-lying snow keeping the threat of frost ever present. A mixture of good fortune and careful management of inter-row crops kept the threat at bay. After a warm and unseasonably calm and dry November, flowering and fruit set was early and occurred in excellent conditions. Veraison also started early but some cooler weather in February meant it progressed slowly. This was advantageous as it helped to delay the final ripening period from occurring in the usual heat we can experience in early to mid-March. Harvest began early on March 20 with stable and mild weather throughout and normal crop levels. Picking of Chardonnay and Pinot Noir was completed by April 8 with the Riesling finishing on April 14.

Vinification

The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping with approximately 25% 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 artisan 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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