



FELTON ROAD

2016 Felton Road Riesling *Bannockburn*

Tasting Note

Aromas of lychee, stonefruit and florals. The palate is peachy, dense and completely refreshing with a sherbet finish. The residual sugar is so completely integrated with the intense fruit flavour that it becomes somewhat unnoticeable. It has such a seamless simplicity of rightness about it that it is hard to pull out a single feature to comment on. It's just about being right. This wine is.

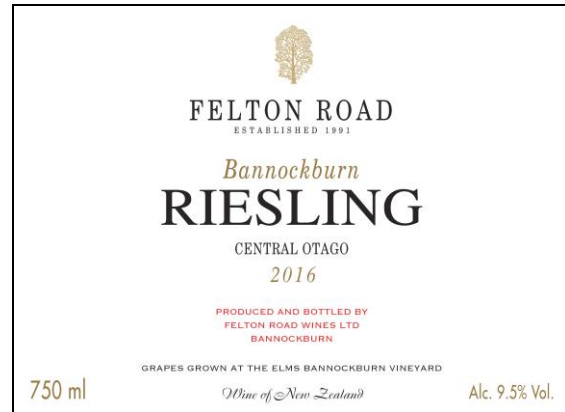
Introduction

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. 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

El Nino provided westerlies and early warmth combining with high soil-moisture to push early bud-burst and vibrant growth. Temperatures rose rapidly towards flowering with moisture-wicking wind conditions keeping growth in check. December brought extreme diurnal swings the likes of which we're not accustomed to seeing so early in the season. Afternoon highs in the low thirties balanced by single-figures overnight. The diurnal pattern continued through January with a full 30°C swing on the 11th. February, unusually, proved to be the warmest month. Overnight temperatures averaged 12°C with scattered rain events offering some relief for desiccated soils. Veraison was early with a rapid onset but prolonged completion. Pinot Noir skins showed impressive colour and condition by the start of March. Peak temperatures dropped away as high diurnals continued, offering a balancing tension and finesse after the welcome but unusual early season warmth. Chardonnay picking began on March 22nd with the first Pinot only one day later. Harvest concluded with Riesling on April 18th.

Vinification

Riesling from Blocks 2 and 4 of The Elms vineyard was carefully hand-picked, whole bunch pressed and fermented with indigenous yeasts. The fermentation was stopped by chilling when the optimal balance was achieved between the acidity, alcohol and residual sugar (63g/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%.

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