



# FELTON ROAD

## 2016 Felton Road Riesling *Block 1*

### *Tasting Note*

*Scents of peach and apricot, balanced with lime zest. It's intense and indulgent, with a weighty palate that possesses a unified integration of luscious fruit and residual sugar. A lovely acidity provides freshness and great length. A powerful Block 1 that continues the strong tradition of this unique and fine wine.*

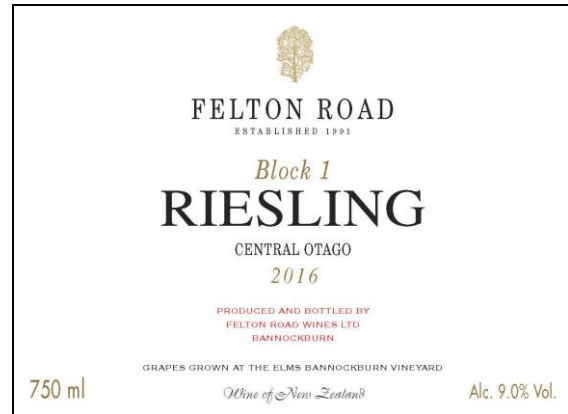
### **Introduction**

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. Block 1 is a north facing slope immediately west of Block 3 on The Elms vineyard. It consists of the same Waenga soils (deep silt loams) as Block 3 and starkly contrasts the schist gravel soils of our Riesling in Blocks 2 and 4. 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 budburst 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 11<sup>th</sup>. 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 22<sup>nd</sup> with the first Pinot only one day later. Harvest concluded with Riesling on April 18<sup>th</sup>.

### **Vinification**

Riesling from Block 1 was carefully hand-picked followed by whole bunch pressing. The juice was settled overnight followed by a 3 week fermentation with indigenous yeasts. The fermentation was stopped by chilling to balance the high natural acidity with residual sweetness of 66g/L, resulting in the low alcohol of 9.0%. The wine rested on fine lees with minimal processing before bottling in early-August to highlight the delicate Riesling characters.

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