



FELTON ROAD

2017 Felton Road *Dry Riesling*

Tasting Note

Intense aromas of pear, ginger, Asian spice market and tropical flowers leap out of the glass. The fruit is equally confident on the palate with a delicious purity and focus. The laser like precision builds and becomes surprisingly broad and textural, for the long and dry finish. A classic that, whilst alluring now, will be very long lived.

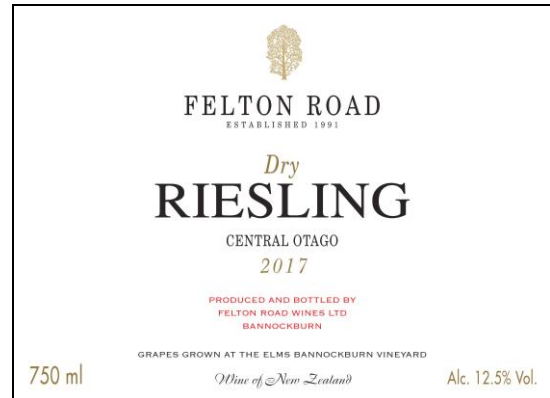
Introduction

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

The end of winter and spring 2016 was as warm and sustained as we have ever experienced, resulting in an early bud-break and fast even growth. Summer saw westerly winds concurrent with cool overnight temperatures pulling in the reins, slowing growth to a gentler pace. Relatively cool temperatures and high rainfall in January offered succour to both the canopies and understory. As was the case for heat summation, our season's rainfall seemed to have been provided early. Small shattered bunches from unsettled weather over December's flowering period reduced demand on the vines during the cooler, dry periods that occurred during the later parts of summer. Nature provided us with a perfect outcome to an unusual season characterised by a fast start and slow finish. Pinot Noir and Chardonnay were harvested swiftly from March 29th with both varieties complete within a week. Riesling followed with a longer hang time allowing for excellent flavour development. Harvest concluded with Block 1 Riesling on April 20th.

Vinification

Riesling from Block 2 of The Elms vineyard was hand-picked then carefully whole bunch pressed, followed by a long slow fermentation (6 weeks) with indigenous yeasts to almost complete dryness (6g/L RS). The wine rested on fine lees to build palate weight and with minimal processing to highlight the delicate Riesling characters before bottling in late-August.

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