



## FELTON ROAD

### 2017 Felton Road Pinot Noir *Block 3*

#### ***Tasting Note***

*Opening notes of characteristic Indian spice and dried herbs overlie a basket of ripe dark fruits. In the mouth it's opulent and profound: the sheer breadth on the palate is staggering. It's not ripeness or concentration of fruit that's leading the charge; more a perfect harmony, balance and utter completeness. There's no doubting its somewhereness: it is unique and that's what we love about Block 3. Velvety textured tannins eventually bring it all to a close...then come back for an encore!*

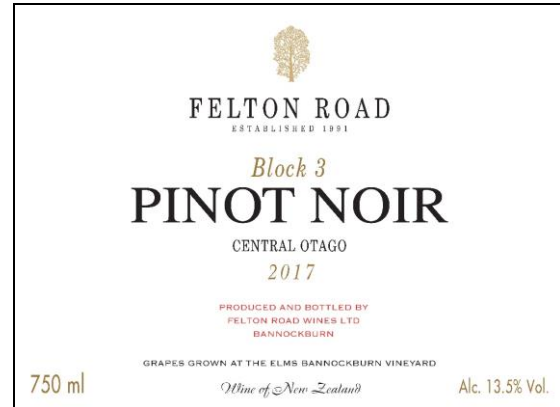
#### ***Introduction***

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 3 is situated on a gentle north facing slope in the heart 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***

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 29<sup>th</sup> with both varieties complete within a week.

#### ***Vinification***

The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping, retaining 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 32% new 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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