

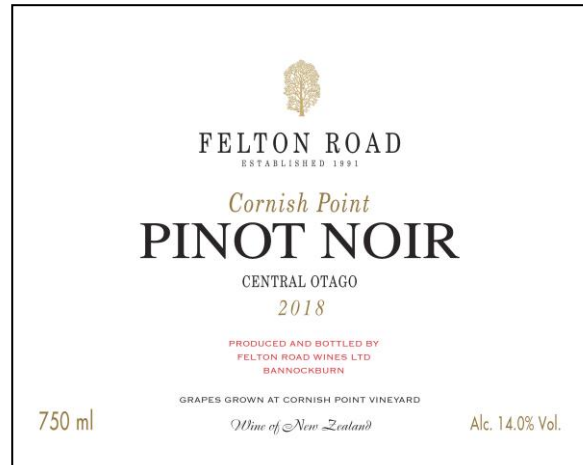


FELTON ROAD

2018 Felton Road Pinot Noir *Cornish Point*

Tasting Note

Lifted aromas of violet and rose integrate seamlessly with black cherry and complexing earthen and dried herb notes. The classic Cornish Point expansiveness and deep fruit provides a solid core through the mid-palate. Restraint and transparency with the winemaking allows the site to clearly express its unique personality from this distinctive lakeside site. Velvet like tannins coat the mouth for a rich and thoroughly engaging finish.



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 malolactic, 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 from Cornish Point vineyard where the close proximity to water creates a unique mesoclimate. 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

A vintage characterised by exceptional heat, with warmer than normal overnight temperatures being of particular note from October through January. As has often been the case, this was a vintage of two halves. When our calendars moved from January to February, the turning of the page was both literal and figurative. Temperatures crashed back down to ordinary levels (in fact, the coolest in 14 years) and the drought was broken by the wettest February on record. This cool and wet month slowed the ripening considerably and fortunately allayed our concerns for the potential style and quality of the wines; due to the preceding warm months and advanced season. Harvesting began early on 28 February and proceeded in an orderly and measured pace over the next three weeks.

Vinification

The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping with 23% retained 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 30% 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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