



FELTON ROAD

2018 Felton Road Riesling *Bannockburn*

Tasting Note

Ripe melon and nectarine with underlying citrus notes on the nose. The intense aromatics are echoed in the mouth with the addition of spring blossom. The initial wave of residual sugar on the luscious palate is quickly tempered by the bright acidity. It's a knife edge balance that's so critical to give the wine such poise and presence. Fine, detailed and zingy.

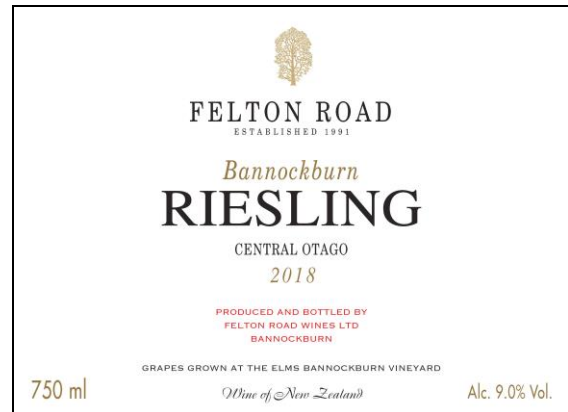
Introduction

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. Blocks 2 and 4 are located on gravel fans within the Elms Vineyard with deep soils of angular schist gravels. 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

Riesling from Blocks 2 and 4 of The Elms vineyard was carefully hand-picked, whole bunch pressed, settled for 3-5 days before racking, then fermented with indigenous yeasts. The 3 week fermentation was stopped by chilling when the optimal balance was achieved between the acidity, alcohol and residual sugar (58g/L). Careful winemaking with minimal processing highlights the crisp natural acidity and the Riesling characters are delicately poised in the low alcohol of 9.0%.

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