



FELTON ROAD

2019 Felton Road *Dry* Riesling

Tasting Note

A lifted and intense bouquet of baking spice, apple and mandarin. The saline infused palate is bright, racy and focused. The Dry style makes a statement: taut and austere but with an enduring palate of crushed rocks and salty, apple notes. Exotic, mineral and powerful; a pure expression of the schist soils of Block 2. The thinking man's Gin and Tonic!

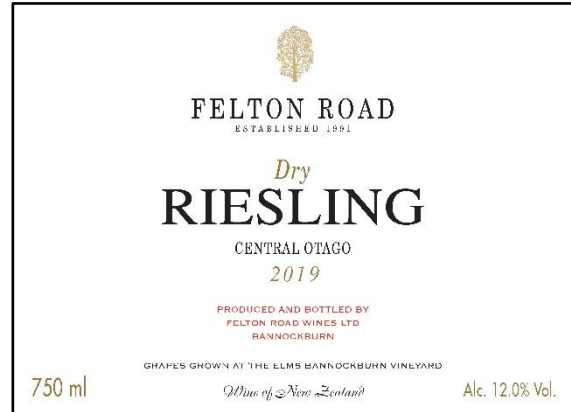
Introduction

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 2 is an east facing gravel outwash fan situated on the Elms vineyard immediately to the north of Block 3. The soils are with very deep angular schist gravels with a thin loess covering. 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 at first remarkable for its persistent rhythm of rain events throughout spring and early summer. Approaching double our long-term average, we never saw more than two weeks without significant precipitation. These wetter seasons however, are usually always welcome, as with our normally excessively dry climate, increased natural moisture is almost always positive for vine health and fruit quality. Heat summation for the season was slightly above normal. Harvesting of Pinot Noir began on March 29, with all the fruit was picked within a 12 day window, except for Block 1 Riesling harvested on April 17. Bunches were of perfect health: small, loosely packed berries, dense skins and ripe seeds. After a season of unknowns, we were finally rewarded with exceptional quality fruit.

Vinification

Riesling from Block 2 of The Elms vineyard was hand-picked then carefully whole bunch pressed, settled for 7 days before racking, then followed by a long slow fermentation of 8 weeks with indigenous yeasts to almost complete dryness (4g/L RS). The wine rested on fine lees to build palate weight before bottling in late-August after minimal processing to preserve and highlight the delicate Riesling characters.

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