

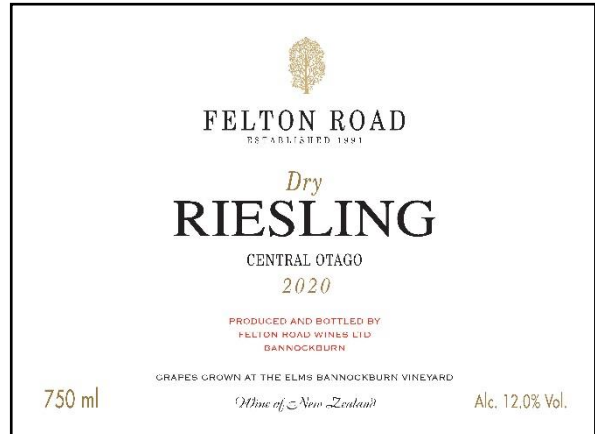


FELTON ROAD

2020 Felton Road *Dry* Riesling

Tasting Note

The nose leads with white florals and crushed stones that overlay aromas of pear, cucumber and lemon zest. The palate is surprisingly expansive as the acidity perfectly integrates with the weight and depth of fruit. A bold and expressive dry Riesling with considerable drive and length. Salivating and contemplative of its schist soils origin.



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

Early vine development was steady with spring temperatures being average or slightly below and low rainfall. Flowering occurred during cool and relatively wet conditions causing smaller berry size and low bunch weights. Cooler conditions prevailed throughout the growing season, in particular March which was one of the coolest we have experienced. With the natural moderate to low yields and cool and extended ripening conditions, flavours were ripe and concentrated, with good vibrancy and acidity. Riesling from Blocks 4 and 2 were harvested on April 15 and 20 with Block 1 on April 30. The cooler and edgier growing season combined with our Bannockburn sites and intensive viticultural inputs, contribute to the 2020 Rieslings possessing profound character and depth.

Vinification

Riesling from Block 2 of The Elms vineyard was hand-picked then carefully whole bunch pressed, settled for 4 days before racking, then followed by a long slow fermentation of 8 weeks with indigenous yeasts to almost complete dryness (6g/L RS). The wine rested on fine lees to build palate weight before bottling in early-September after minimal processing to preserve and highlight the delicate Riesling characters.

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