

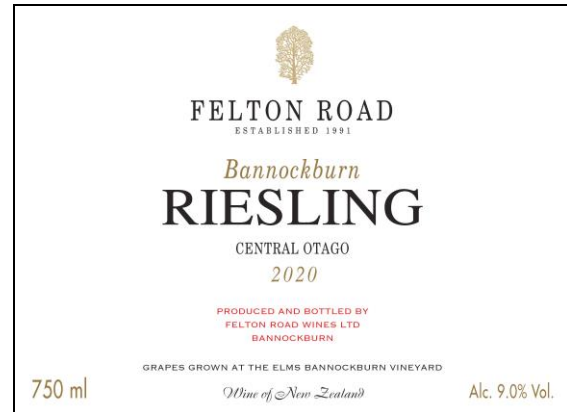


FELTON ROAD

2020 Felton Road Riesling *Bannockburn*

Tasting Note

Aromas of citrus peel and ginger combine with a distinct minerality. A burst of sweetness on first sip is immediately complimented by ripe stonefruit and mandarin flavours. The residual sugar quickly becomes secondary once the acidity and vibrancy of the fruit complete the harmonious mouthfeel. A tropical finish that lingers and intrigues.



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

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 Blocks 2 and 4 of The Elms vineyard was carefully hand-picked, whole bunch pressed, settled for 4-7 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 (56g/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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