



FELTON ROAD

2021 Felton Road *Dry Riesling*

Tasting Note

The nose explodes with spring blossom supported by ripe pear and melon. Surprisingly softly textured through the mid-palate for a dry Riesling that's initially all fruit. But the vibrant acidity and mineral characters quickly kick in, adding seriousness and bringing it to a lengthy and satisfying close. Summer in a glass!

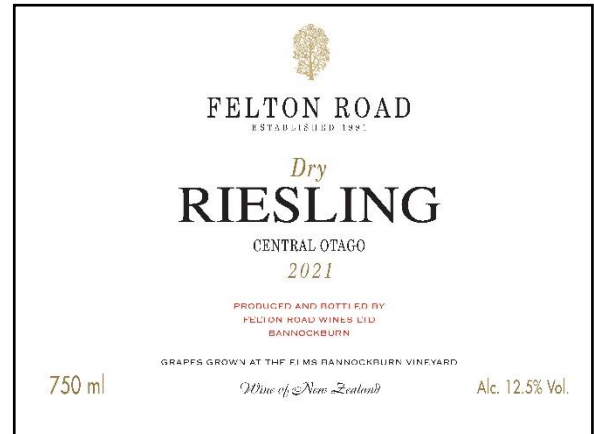
Introduction

Commencing with meticulous site selection and vineyard design in 1991, Felton Road's story is one of refusal to compromise. A strict 100% estate policy with fully organic and biodynamic viticulture (BioGro and 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; indigenous yeasts and 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 34 ha in the Bannockburn subregion 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

After a moderate winter with normal rainfall, budburst occurred in late-September. Flowering occurred in early December with some rain and temperatures hovering around average. A period of cool evenings raised concerns of a potential poor set. Significant rainfall at the beginning of January and further rain in the middle of the month resulted in more than double the monthly rainfall. This wetter period throughout the phase of cell division resulted in generally larger berries and made-up for potentially lower bunch weights from the uneven flowering conditions. The weather stabilised in February with warmer and much drier conditions; which continued throughout the leadup, and until the conclusion of harvest. Riesling was harvested from April 9 to 14, with the conclusion of Block 1 (on the heavier soils) on April 20.

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 slow fermentation of 8 weeks with indigenous yeasts to almost complete dryness (5g/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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