



FELTON ROAD

2021 Felton Road Pinot Noir *Bannockburn*

Tasting Note

A classic Felton Road nose of dark blossoms: rose and violet with a compote of dark fruits. The mid-palate is just screaming Felton Road. Black cherries and cream on the nose introduced cherry crumble on the palate with baked spices. Very harmonious for a wine so young, but a brooding undertow reveals the intrinsic power of the wine. Four Bannockburn vineyards seamlessly integrating to provide many layers and textures.

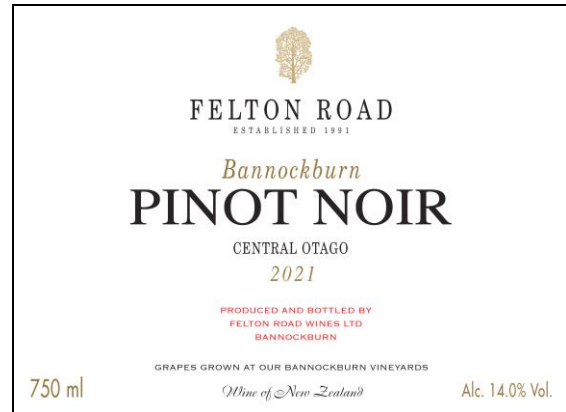
Introduction

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, 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 totalling 34 ha in the Bannockburn subregion of Central Otago. This wine is a blend from our four vineyards; Cornish Point, Calvert, MacMuir and The Elms. 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 lead-up, and until the conclusion of harvest. The Pinot Noir harvest commenced on March 25 concluding on April 11.

Vinification

The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping, retaining 20% as whole clusters. Traditional fermentation with a moderately long maceration on skins has extracted good colour and tannin with considerable depth of flavour. This wine was aged for 13 months in 25% new French oak barrels from artisan Burgundian coopers. In accordance with our non-interventionalist approach to winemaking, this wine was fermented with indigenous yeast and malolactic, and was not fined or filtered.

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