



## FELTON ROAD

### 2021 Felton Road Pinot Noir *Calvert*

#### ***Tasting Note***

*Perfumed floral notes abound amongst a background of dark fruits, Indian spice and a savoury earthiness. The vines, now 20 years old, are deeply settled in the silt soils of this remarkable site - providing a distinctive and consistent vineyard expression. Florality, subtlety and harmony, with finely chiseled tannins, are the hallmarks of Calvert. This 2021 is as fine as it gets.*

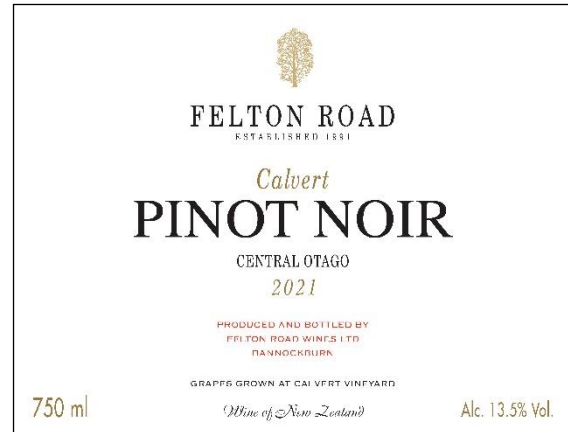
#### ***Introduction***

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 totalling 34 ha in the Bannockburn subregion of Central Otago. Calvert Vineyard is located on Felton Road and is just 1km east of The Elms Vineyard and the winery. The soils at Calvert are deep heavy silts with a thin layer of loess topsoil. 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 commenced in early December as normal, 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. Calvert was harvested on March 26 to April 1.

#### ***Vinification***

The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without harsh pumping with approximately 20% retained as whole clusters. Long pre-fermentation soaks of 8-10 days prior to fermentation with indigenous yeasts and punched down by hand up to two times per day with a total time on skins of 22-24 days. Pressed off and barrels filled immediately by gravity to the underground barrel cellars. The wine spent 16 months in barrel (25% new French) with two rackings and no fining or filtration, before bottling in early-September 2022.

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CENTRAL OTAGO NEW ZEALAND  
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