

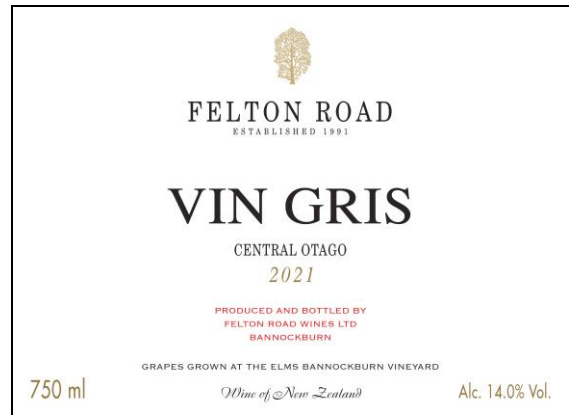


FELTON ROAD

2021 Felton Road Vin Gris

Tasting Note

Pale rose gold in colour and made from saignée (to bleed off), free run Pinot Noir juice from Cornish Point. Only a small amount made and only in specific vintages, with the last being 2016. The varietal notes of Pinot Noir are definitely evident in this gently fruited and broadly textured wine. It's hard not to think of brunch and fine summer days.



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 (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 we believe 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. 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.

Vinification

Vin Gris (*vahn gree*) is made from Pinot Noir juice and is only produced in certain vintages, where larger than desired berries occur. A small amount of free-run juice is immediately separated from Pinot Noir tanks as destemming occurs to prevent colour pick-up. This has the effect to help restore a better skin to juice ratio for the remaining Pinot Noir wine. Fermentation in stainless steel tank with indigenous yeast, followed by indigenous malolactic and ageing on the gross yeast lees; built palate weight and complexity. Bottled after coarse filtration only in early-September.

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