



# FELTON ROAD

Felton Road • Dry Riesling • 1999 • Bannockburn • Central Otago

## *Vintage & Vinification*

Riesling from Block's 2 and 4 were hand harvested over a series of dates from late April through early May. All grapes were whole bunch pressed to minimise phenolic pick-up and retain flavour intensity. Careful winemaking with minimal processing has resulted in a crisp dry Riesling with ripe fruit flavours and long dry finish. Fermented with indigenous (or "wild") yeast producing more complex aromas and flavours and enhanced mouthfeel.

## *Bouquet*

Delicate, complex spice, floral and ripe fruit aromas.

## *Palate*

Concentrated fruit flavours with elegant palate structure. A unique expression of the rugged beauty of the Bannockburn "Terroir". Dry with pleasant crisp finish.

## *Cellaring*

Drinking excellently now but will cellar well offering more complex aged Riesling characters over the next several years.

## *Serve*

Fresh, fruity, delicate and elegant. Serve with lightly flavoured foods or delicious by itself.

## *Comments on the 1998 Dry Riesling*

"I love the fine, lime, apple and mineral flavours in this very austere style. ...It has an exquisite vibrancy produced by fine acidity...Almost searingly dry now, I expect it to emerge, like a butterfly from a cocoon" – **Bob Campbell MW, Cuisine**

"It exhibits a stony, orange marmalade, lime, and citrus-scented nose, fresh, medium-bodied flavours, outstanding purity, undeniable elegance & personality, and a clean, fresh, tangy finish" – **Robert Parker, The Wine Advocate, U.S.A.**

Very, very smart Riesling indeed, it has the steely finesse of a cool climate classic" – **Keith Stewart, The Listener**



FELTON ROAD WINES LTD  
BANNOCKBURN  
CENTRAL OTAGO NEW ZEALAND

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