



FELTON ROAD

Felton Road • Riesling • 1999 • Bannockburn • Central Otago

Vintage & Vinification

The hot 1999 summer still allowed the Riesling to ripen with moderately low sugar levels (important to preserve the delicate character), yet with ripe fruit flavours and balanced acids. Fermented with its own indigenous (or “wild”) Bannockburn yeast, which has added texture and complexity. The long slow fermentation was eventually stopped by chilling and racking off the yeast lees to retain 25g/L residual sugar. The sweetness is balanced with a crisp acid and the alcohol of 10.0% allows the concentrated elegant aromas and flavours to be enjoyed without being heavy and clumsy.

Appearance

Green tinged yellow.

Bouquet

Delicately perfumed floral/ripe stonefruit combined with complex spicy/mineral aromas.

Palate

Intense stonefruit flavours with excellent concentration. Residual sweetness of 25g/L balanced by natural crisp acid. Elegant and light with distinct mineral characters.

Cellaring

With residual sweetness, firm acidity and concentrated fruit flavours, it is expected to cellar well for several years.

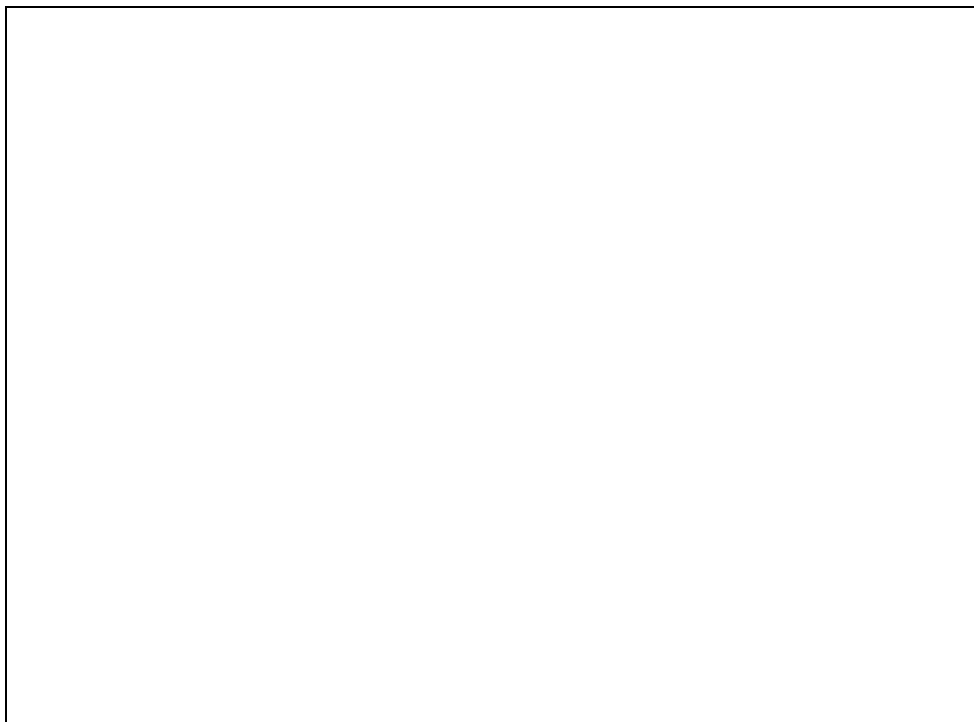
Serve

Serve lightly chilled by itself as an aperitif or balance the light residual sweetness with the appropriate cuisine.

Bottle Shape

Elegant antique green traditional hock bottle.

*1998 Riesling – Gold Medal & Trophy for Champion Riesling
The Liquorland Royal Easter Wine Show 1999*



FELTON ROAD WINES LTD
BANNOCKBURN
CENTRAL OTAGO NEW ZEALAND

TEL 64 3 445 0885

FAX 64 3 445 0881

E-MAIL FeltonRdWines@xtra.co.nz