

Felton Road • Pinot Noir • 2000 • Bannockburn • Central Otago

*Vintage*

The extended ripening period of the 2000 vintage, from the cooler summer through to the mild, settled autumn has contributed to the density and concentration of flavour of this wine.

*Vinification*

The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping. Traditional fermentation with a moderately long maceration on skins has extracted good colour and tannin with considerable depth of flavour. Aged for 11 months in French oak barrels from highly regarded Burgundian coopers. Bottled without fining or filtration.

*Bouquet*

Dark cherry with perfumed aromas of spice and subtle toasty oak influence.

*Palate*

Intense ripe fruit flavours lead to a dense palate with a backbone of fine silky tannins. Excellent concentration of flavour and considerable length.

*1999 Pinot Noir*

5 Stars, Bob Campbell MW, Cuisine Wine Annual 2001

The Wine Enthusiast, Joe Czerwinski, May 2001, U.S.A - "Felton Road's 'entry-level' Pinot is better than many producers' top-end bottlings, and priced accordingly. The blend of sour and black cherries combines cola, cocoa and thyme notes with deep earthy flavours and a silky texture."

