



# FELTON ROAD

Felton Road • Riesling • 1997 • Bannockburn • Central Otago

## ***Vintage***

Riesling from the steeper north facing Block 1 was allowed to hang for a further 3 weeks in the stable Autumn weather and hand picked in mid-May. The sugar level only increased slightly but a dramatic difference in the grape flavours was noticed. More Muscat like, nectarine and dried apricot flavours predominated in the juice and the decision was made to keep it separate in the winery.

## ***Vinification***

The fermentation was stopped by chilling and racking off the lees to retain 18g/L residual sugar. The sweetness is balanced with a crisp acid and the alcohol of 11.5% allows the concentrated elegant aromas and flavours to be enjoyed without being heavy and clumsy.

## ***Appearance***

Green tinged yellow.

## ***Cellaring***

With residual sweetness, firm acidity and concentrated fruit flavours, it is expected to cellar very well, 5-7 years.

## ***Bouquet***

Ripe stonefruit and mineral aromas.

## ***Serve***

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

## ***Palate***

Intense stonefruit flavours with excellent concentration.  
Residual sweetness balanced by natural crisp acid.

## ***Bottle Shape***

Elegant antique green traditional hock bottle.

FELTON ROAD WINES LTD  
BANNOCKBURN  
CENTRAL OTAGO NEW ZEALAND

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