



FELTON ROAD

2007 Felton Road Dry Riesling

Viticulture

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 controlling vine vigour and to improve soil health and general biodiversity. All of our vineyards are managed organically (biodynamic certification by Demeter is underway).

Vintage & Vinification

A warm and early spring led to an early harvest (late March to early April) of low to normal yields from Block 4. High sugar levels at harvest has led to the highest alcohol level we have yet seen in Riesling of 12.5%. Hand picked, whole bunch pressed, a wild fermentation (uninoculated), was followed by careful winemaking with minimal processing to preserve the delicate Riesling characters.

Bouquet & Palate

Bright and intense aromas of Asian pear, lime blossom and mineral notes. The pear and lime notes extend through onto the palate in this relatively full bodied style of Riesling. The crisp acidity integrates well with the wine's purity and mineral undertones; resulting in a dry and persistent finish.



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Based on low-yielding vines in schisty soils at Bannockburn, in Central Otago, this wine is hand picked and fermented with indigenous yeasts. The 2007 vintage (****) is fresh, pure and racy, with intense, slightly minerally, lemon/lime flavours, showing excellent delicacy and length. **Michael Cooper Buyers Guide 2008, NZ**

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