



## FELTON ROAD

### 2007 Felton Road Riesling Block 1

#### 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 and biodynamically (certification by Demeter is underway).

#### Vintage & Vinification

A warm and early spring along with a warm dry summer led to the earliest harvest from Block 1 of mid-April. This early harvest was necessary to retain the bright Riesling aromas and flavours and our hallmark crisp natural acidity. The grapes were whole bunch pressed followed by a wild fermentation (uninoculated). Careful winemaking with minimal processing preserves the delicate Riesling characters. The fermentation was stopped by chilling the wine and racking off the yeast lees at the desired sugar/acid balance.

#### Bouquet & Palate

Pink grapefruit and tropical fruits with ginger and mineral notes on the nose. The palate explodes with initial upfront sweetness and a lush vibrancy. The residual sugar (67 g/L) is perfectly balanced by a mandarin like acidity leading to a lengthy and mineral finish.



### 2006 Felton Road Riesling Block 1

Intense wine, verging on robust, with delicious mineral and citrus fruit flavours. One of the best examples I've tasted from a string of winning wines that stretch back to 1999. Top cellaring potential. **Gourmet Traveller Wine, July 07, Australia.**

FELTON ROAD WINES LTD  
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