

2007 Felton Road 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 and biodynamically (certification by Demeter is underway).

Vintage & Vinification

Riesling from Block 2 (Elms Vineyard) and Calvert Vineyard (just 1km along Felton Road), was carefully hand harvested from late March to mid April. This early harvest resulted from the warm spring and summer and 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 (uninnoculated). 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

A floral and perfumed nose of tangerines and stonefruit. While initially moderately sweet on the palate, the bright acidity quickly balances the sweetness (47 g/L) giving the wine tremendous presence and length. Light and delicate (10.0% alcohol) yet mouthcoating and powerful with considerable aging potential.



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We reckon that Riesling is Otago's white grape, not Pinot Gris, and we are prepared to put a small wager on this statement. When wines like this come along, we are sure that you would join us in this belief. Felton Road owner Nigel Greening is a Riesling devotee and his infectious enthusiasm has meant that there are now three in the range. This one is not only the cheapest but also the best. So, join us...and raise your glass to one of the most eccentric and lovable visionaries in the Kiwi wine scene.

Taste, Food & Wine 2009, Matthew Jukes & Tyson Stelzer