



## FELTON ROAD

### 2008 Felton Road Pinot Noir Cornish Point

#### *Tasting Note*

*Yet again Cornish Point displays its characteristic exoticism: brooding dark fruit, spices, violets, cinnamon, even cedar on the nose confirm themselves in the rich, broad palate. A hint of oak as always in the young wine, which will disappear as the palate grows even more intense with age. Chewy chocolate richness helps build a sustained finish.*

#### *Introduction*

Beginning with meticulous site selection and vineyard design started in 1991, Felton Road's story is one of refusal to compromise. A strict 100% estate policy with fully organic and biodynamic viticulture ensures that our fruit arrives at the winery as pure as it can be, while our entire estate comes as close to true sustainability as is possible. A commitment to hands off winemaking: gravity flow, wild yeasts, wild malo, an avoidance of fining and filtration all help preserve the wine's expression of its terroir. No additions or adjustments are performed unless they absolutely need to be. The result is Riesling, Chardonnay and Pinot Noir which we believe express the authenticity and complexity of our unique vineyards.

Gareth King; Viticulturist, Blair Walter; Winemaker, Nigel Greening; Proprietor.

#### *Vineyard & Viticulture*

Cornish Point Pinot Noir is a single vineyard wine from the vineyard of that name. 24 Blocks of Pinot Noir are each planted to clone and rootstock combinations make up the vineyard with high density planting at 4000 vines per hectare and careful row orientation (345 degrees) maximizing the potential of the soils and aspect. The vineyard is organically and biodynamically managed, though at this time we are not certified (though proceeding to Demeter certification at the moment). The vineyard has a rich history as an early settlement and goldmine before being planted as an apricot orchard some 50 years ago. It was planted to vines in 2000.



#### *Vintage*

The season started with good soil moistures after a relatively wet spring. Warm, stable and sunny weather during flowering resulted in a successful fruit set with moderate to large crops. Above average rainfall throughout the summer months led to healthy canopies with a much decreased dependence on irrigation, and in parts of the vineyard with heavier soils, no irrigation for the whole growing season. That is not to suggest a wet year: weather was mild, even, near perfect from a wine perspective. Cool night time temperatures leading up to the harvest slowed the ripening so that harvest proceeded over a 4 week period starting on March 25. The harvest period was very dry and the fruit was, as usual, in very good condition with a crop of larger berries, but with a lot of seeds and relatively thick skins. Thankfully, vintage was completed by April 23 after which the weather turned very cold with unseasonal snow in the vineyards and heavy rain at the end of April.

#### *Vinification*

The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping with approximately 20% as whole clusters. Traditional fermentation with a moderately long maceration on skins has extracted good colour and tannin with considerable depth of flavour. This wine was aged for 11 months in French oak barrels from highly regarded Burgundian coopers. In accordance with our non-interventionalist approach to winemaking, this wine was fermented with indigenous yeast and was not fined or filtered.

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