



FELTON ROAD

2008 Felton Road Pinot Noir Calvert

Tasting Note

This is a wine that is all about precision and purity. The nose leads with florals: rose petal and spice, with the palate concentrated, yet with such elegance and focus that it is at the same time textural and rich but almost weightless. Fine grained tannins and evident minerality carry the wine through a long clean finish. A very restrained expression of power; the very essence of Pinot Noir character.

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

Calvert Vineyard, located on Felton Road is leased and managed by Felton Road. It is 10.2 ha and planted to 8 ha of Pinot Noir and 1 ha each of Chardonnay and Riesling. 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 also utilise biodynamic practices throughout



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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