



FELTON ROAD

2008 Felton Road Riesling

Tasting Note

Delicate floral and mineral characters on the nose introduce this boldly sweet fruited wine. Pure citrus flavours coat the palate and integrate well with the residual sweetness. The crisp acid and low alcohol balances the sweetness giving the wine great presence, harmony and length.

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

Felton Road farms three properties totaling 32 ha in the Bannockburn sub-region of Central Otago. 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 vine balance and to improve soil health and general biodiversity



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. 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. Grapes for this Riesling were harvested in the last week of March and first week of April. 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

Riesling grapes from Blocks 2 and 4 were carefully whole bunch pressed, fermented with indigenous yeasts and the fermentation stopped by chilling when the optimal balance was achieved between the acidity, alcohol and residual sugar (56g/L). Careful winemaking with minimal processing highlights the crisp natural acidity and the Riesling characters are delicately poised in the low alcohol of 9.5%.

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