

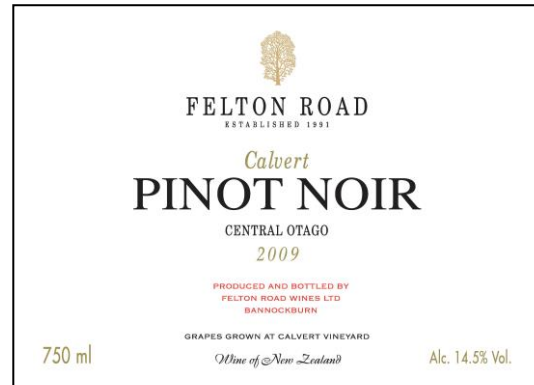


## FELTON ROAD

### 2009 Felton Road Pinot Noir Calvert

#### *Tasting Note*

*A brightly perfumed nose of violet, rose and dark fruit. The aromas lead to a warm and inviting palate with layers of complex spice, dark cherry and chocolate. A powerful wine, yet sufficiently restrained and elegant. Fine tannins frame the wine with great precision and purity, leading to 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*

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 a normal spring, neither hot nor cool with normal rainfall. There were the usual occasional frost events that were able to be successfully fought. Good weather over flowering resulted in an excellent fruit set. The summer was on the cool side and then February which is normally our warmest and most stable month, was unseasonably cool and wet (although wet for us is still only 48mm but falling on six occasions). In recognition of the cooler summer and then the cool February we were determined to keep crop levels down, so crop thinned more aggressively than normal. Also in recognition of the wet February, we leaf plucked exposing the fruit which is not usual for us. March was a return to normal warm and stable weather and the vines ripened very smoothly and holding great canopy despite the challenges in the weather.

#### *Vinification*

The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping with approximately 25% 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 14 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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