



FELTON ROAD

2009 Felton Road Riesling

Tasting Note

A bouquet of intense florals and apricot leads to an explosive palate: a near perfect harmony of fruit, acid, residual sugar and mineral which somehow combines great intensity with poise. Although 53 g/L of residual sugar, the palate tapers into a dry finish leaving the mouth refreshed with hints of mineral and flowers.

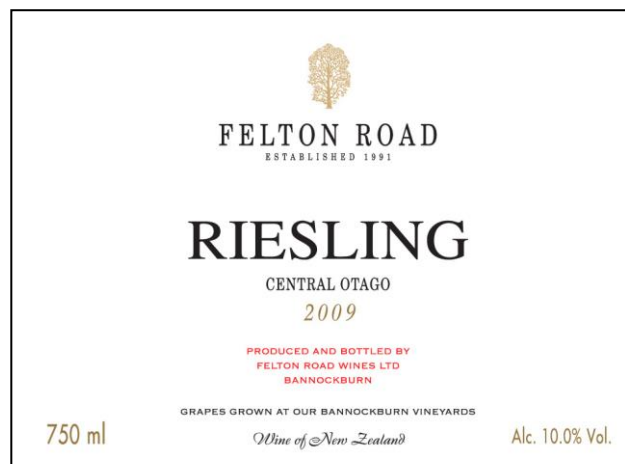
Introduction

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 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

Riesling grapes from Calvert & Elms vineyards 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 (53g/L). Careful winemaking with minimal processing highlights the crisp natural acidity and the Riesling characters are delicately poised in the low alcohol of 10.0%.

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