

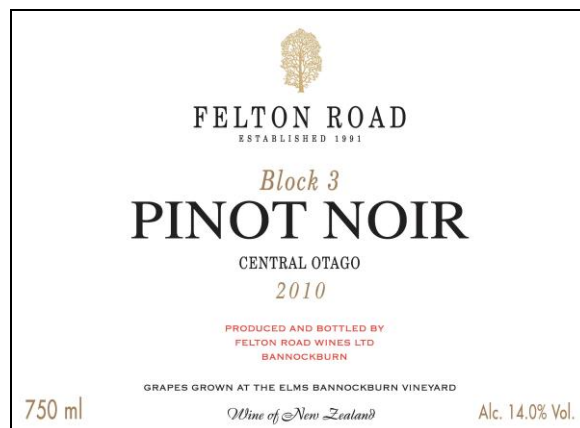


FELTON ROAD

2010 Felton Road Pinot Noir *Block 3*

Tasting Note

Immediately quite masculine on the nose: herbs, earth and brooding dark spices rather than a flower basket. The palate is at once intensely concentrated but with searing transparency. The herbs dance through the raspberry and cherry, with a host of complex detail shining through that encourages one to linger and explore. Regal and structured, but not intimidating, it sails into a long chocolate 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 (Demeter certified) 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. This wine is taken from Block 3 of Elms vineyard where a deep bench of glacial soil is interspersed with calcareous seams. 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 slowly after a cool and wet winter. There were some frosts throughout the spring but nothing severe that couldn't be fought and no damage was sustained. Excellent weather during flowering and with a little green harvest in some blocks, resulted in perfect crop loads and a very even bunch maturity. January was cool and wet but then February and March balanced this with warm and very dry weather. The vines were in very healthy condition with harvest commencing on March 30 and concluding on April 23. There was nothing extraordinary about the growing season and it can be regarded as a very fine year. Low sugar levels at harvest (important to keep alcohols from climbing too high) and stable acidities were a very pleasing aspect of the 2010 vintage.

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 13 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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