



## FELTON ROAD

### 2010 Felton Road Pinot Noir *Block 5*

#### *Tasting Note*

*This is quite open for a young Block 5 with a vibrant perfume of musk, dark roses, cloves and other exotic spices. The palate has wonderful vivacity: weight but no heaviness, driven far more by a balance of texture, tannin, acid and minerality rather than fruit weight. The finish is like getting in the lift at the ground floor and it goes the wrong way: down into three levels you didn't know existed.*

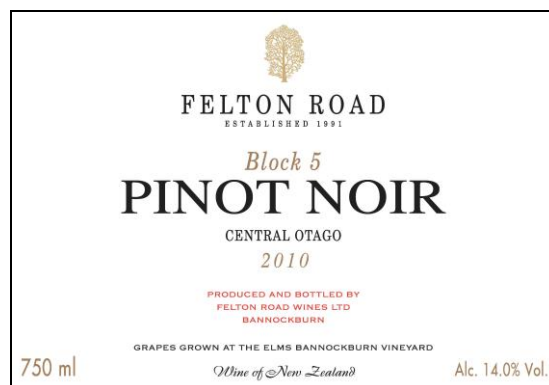
#### *Introduction*

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. Block 5 is situated on a gentle north facing slope in the heart of The Elms vineyard. 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*

17% of the fruit was retained as whole clusters with the remainder carefully de-stemmed directly to the fermenters by gravity without harsh pumping. Long pre-fermentation soaks of 8 days prior to fermentation with indigenous yeasts and punched down by hand up to four times per day with a total time on skins of 22 days. Pressed off and barrels filled immediately by gravity to the underground barrel cellars. The wine spent 18 months in barrel (35% new French) with two rackings and no fining or filtration, before bottling in October 2011.

FELTON ROAD WINES LTD  
BANNOCKBURN  
CENTRAL OTAGO NEW ZEALAND  
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