

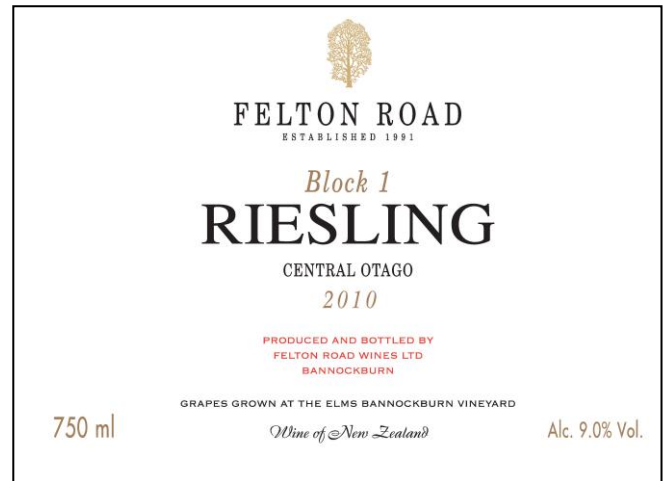


## FELTON ROAD

### 2010 Felton Road Riesling *Block 1*

#### ***Tasting Note***

*Aromas of nectarine, apricot and a distinct minerality dominate over floral and citrus notes. Stonefruits again abound on the palate with the residual sugar deftly interwoven into the wine by the fine and racy acidity. This counterpoint between residual sugar, bright acidity and low alcohol (9.0%) produces a delicately poised wine with a lengthy and 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***

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 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***

Riesling from Block 1 was carefully whole bunch pressed, settled overnight, racked, then a 4 week fermentation with indigenous yeasts. The fermentation was stopped by chilling to balance the high natural acidity with residual sweetness of 64 g/L and alcohol of 9.0%. The wine rested on fine lees with minimal processing before bottling in late August to highlight the delicate Riesling characters.

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