

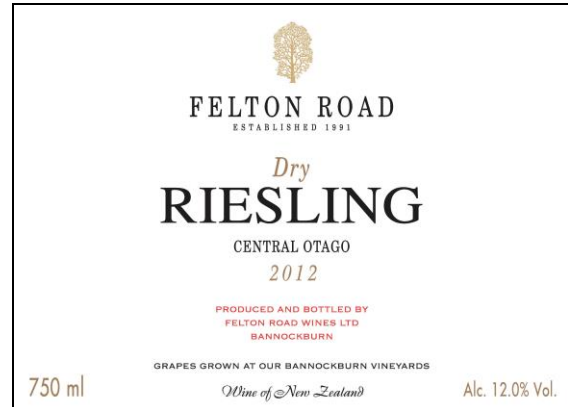


## FELTON ROAD

### 2012 Felton Road *Dry* Riesling

#### *Tasting Note*

*An intense nose of stonefruit (peach and nectarine), citrus blossom and elderflower leads into a rich and full yet overwhelmingly mineral palate. It is a generous wine whilst still tightly focussed. The finish is bright, with green apple acidity dancing with salty beach pebbles. Incredibly refreshing.*



#### *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. 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 spring started with warm temperatures and dry soils which encouraged even and strong early season growth. However, cooler and wetter weather set in for the remainder of spring. Flowering occurred in early December amongst hot and sunny conditions and was therefore fast and successful. The later part of the summer was punctuated by almost weekly cool southerly weather systems which moderated ripening and were somewhat welcomed after such a hot mid-summer period. Rain associated with some of these weather events meant vine mid-rows were green, vine canopies were healthy, but without excessive vigour, and little requirement for supplemental irrigation. Yields in Riesling were around 25-30% down on normal. The weather over harvest was warm and stable with a very orderly flow of fruit to the winery.

#### *Vinification*

Riesling from Calvert and The Elms vineyards was hand-picked then carefully whole bunch pressed, followed by a long slow fermentation (6-8 weeks) with indigenous yeasts to almost complete dryness (4 g/L RS). The wine rested on fine lees to build palate weight and with minimal processing to highlight the delicate Riesling characters before bottling in late-August.

FELTON ROAD WINES LTD  
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