

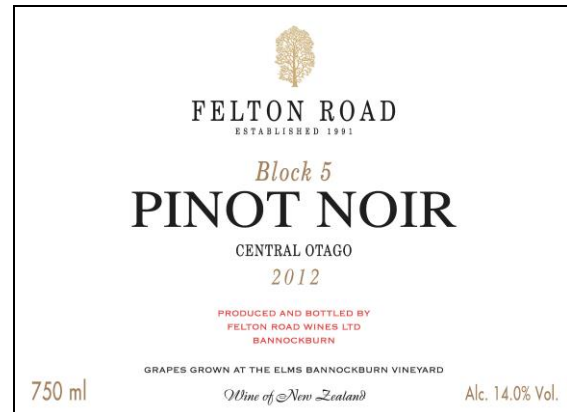


FELTON ROAD

2012 Felton Road Pinot Noir *Block 5*

Tasting Note

Tightly bound aromas of polished leather, mocha and violet infused black cherries. Layers of blackberry and violets with exotic spice on the palate offer hints towards the wine's provenance. Unrivalled tannin integration allows for seamless flow from core to finish. A brilliant juxtaposition of poise and power: unmistakably Block 5.



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 and was planted in 1993. 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. The weather over harvest was warm and stable with a very orderly flow of fruit to the winery.

Vinification

24% 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 21 days. Pressed off and barrels filled immediately by gravity to the underground barrel cellars. The wine spent 16 months in barrel (38% new French) with two rackings and no fining or filtration, before bottling in late-August 2013.

FELTON ROAD WINES LTD
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