



## FELTON ROAD

### 2015 Felton Road Riesling *Block 1*

#### *Tasting Note*

*Ripe stone fruits, peach and honeydew melon are married to an aromatic infusion of fennel, lemongrass and ginger with distinct florality. The wave of sweet fruit builds in power to reveal an exotic mid-palate richness. Although sweet up front, the inviting and fruit-laden mouthfeel is illuminated by a crisp and mineral finish. Surprisingly refreshing with an engaging, lingering intensity and impeccable balance.*

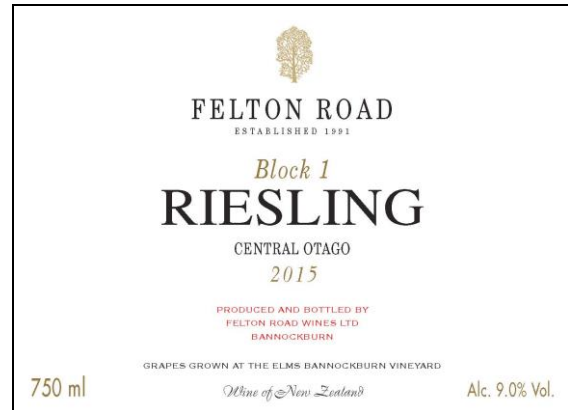
#### **Introduction**

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. The result is Riesling, Chardonnay and Pinot Noir which accurately express the authenticity and complexity of our unique vineyards.

Gareth King; Viticulturist, Blair Walter; Winemaker, Nigel Greening; Proprietor.

#### **Vineyard & Viticulture**

Felton Road farms four properties totaling 32 ha in the Bannockburn sub-region of Central Otago. Block 1 is a north facing slope immediately west of Block 3 on The Elms vineyard. It consists of the same Waenga soils (deep silt loams) as Block 3 and starkly contrasts the schist gravel soils of our Riesling in Blocks 2 and 4. 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**

Cool spring conditions resulted in bud burst a little later than usual and slow early season growth. The weather finally stabilised in time for flowering in mid-December. Low rainfall assisted with soil temperatures finally increasing causing a rapid growth surge. Peak temperatures continued to be high throughout January in the build up to veraison. Bunch compositions were overall of a good size although berry numbers were down in places. Temperatures were relatively moderate through February with warmish nights but more than double the monthly rainfall. Veraison was helped by the early warmth and achieved completion quickly. Vine and leaf condition held very well with no signs of stress or early shut down. Yields were normal with harvest starting on March 27. Chardonnay and Pinot Noir were completed by April 11 after 8 consecutive days of fast picking with fine weather throughout. The last of the Riesling was picked on April 14.

#### **Vinification**

Riesling from Block 1 was carefully hand-picked followed by whole bunch pressing. The juice was settled overnight followed by a 3 week fermentation with indigenous yeasts. The fermentation was stopped by chilling to balance the high natural acidity with residual sweetness of 67g/L, resulting in the low alcohol of 9.0%. The wine rested on fine lees with minimal processing before bottling in mid-September to highlight the delicate Riesling characters.

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