

## *Felton Road · Pinot Noir Block 3 · 2002 · Bannockburn · Central Otago*

### ***Vintage & Vinification***

Detailed observations from the various vineyard blocks (and even within blocks), enable small parcels to be kept separate and handled appropriately in the winery. 2002 was an exceptional vintage that combines the best elements of the 2000 and 2001 vintages; excellent ripeness of flavour with considerable underlying depth and concentration. 80% destemmed with no crushing and 20% as whole clusters provide an extra layer of complexity and brings an apparent sweetness to the mid-palate. Drained by gravity from the fermenter directly to the underground cellar and aged for 11 months in 55% new French oak.

The nose has the classic dried herbs and ripe fruits that characterise this vineyard section. The sheer attack of flavours is a reflection of the low yields and ideal growing conditions of 2002. Layers of roasted coffee and dark chocolate compete with concentrated cherry in a particularly complex vintage of Block 3. The richness of the palate continues with ripe and silky but copious tannins. Already long, this is a wine that is undoubtedly going to reward careful cellaring.

### ***Comments on Previous Vintages***

*Listener June 8, 2002, Keith Stewart. 2001 Pinot Noir Block 3.*

Describing beauty is best left to poets, so you must wonder what Byron would have written about this wine. A darkly lilting melody on fruit and feral rumours, it manages grace and intensity with such a light touch that it calls you back in the hope that you will discover its secret. You never do, but its silky charms are fair consolation. Being picky, you could be hopeful for more bass, more husky tannic to its effortless soprano – but then, entrancing beauty is never actually perfect. Is it?

