



## FELTON ROAD

### 2007 Felton Road Pinot Noir Block 5

#### *Tasting Note*

*Aromas of cherry and plum evolving to memories of rooms containing leather couches and wood panelling. Pure, expressive and generous while retaining a delicate elegance that only great Pinot Noir vineyards can achieve. A well structured wine of ripe and round tannin, and impeccable clarity and flow that typifies Block 5.*

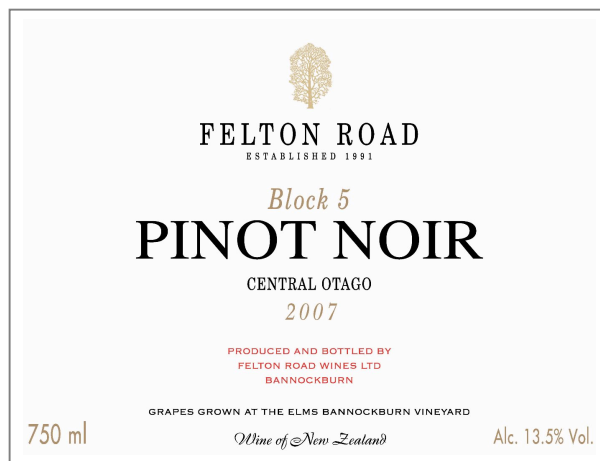
#### *Introduction*

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 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*

After a cold dry winter, spring was the frostiest we have ever experienced. Frost was fought successfully on several occasions with fortunately no damage. However, the cold spring continued into December - the critical month of flowering. Fruit set was affected and crops were reduced by around 30% from normal yields. A warm and dry summer followed with below average rainfall. Warmer than usual night time temperatures leading up to the harvest advanced the ripening giving earlier than expected harvest dates; especially after such a cool start to the season. The Pinot Noir harvest commenced on March 30 and finished on April 19. Block 5 was harvested from April 11 to April 14.

#### *Vinification*

16-23% 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 6-8 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 19-22 days. Pressed off and drained by gravity immediately to barrel in the underground barrel cellars. The wine spent 18 months in barrel (38% new French) with two rackings and no fining or filtration before bottling in September 2008.

FELTON ROAD WINES LTD  
BANNOCKBURN  
CENTRAL OTAGO NEW ZEALAND  
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