

Felton Road • Pinot Noir • 2001 • Bannockburn • Central Otago

Vintage & Vinification

Warm and sunny weather in December ensured a fast and even flowering and very uniform fruit set. This was followed by dry, settled weather throughout the ripening period resulting in excellent fruit quality at harvest. Fully ripe grapes were carefully hand harvested during early April.

The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping. Traditional fermentation with a moderately long maceration on skins has extracted good colour and tannin with considerable depth of flavour. Aged for 11 months in French oak barrels from highly regarded Burgundian coopers.

Bouquet

Sweet cherry and plum aromas are overlaid by savoury herbal notes and warm toasty oak.

Palate

The bright fruit flavours are complimented by the firm finely grained tannins. A wine approachable in its youth, but with cellaring potential of up to six years and possibly beyond.

Comments on Previous Vintages

1999 Pinot Noir -5 Stars, Bob Campbell MW, Cuisine Wine Annual 2001

2000 Pinot Noir - Jeremy Oliver's OnWine Report Dec '01, "Long and firm, yet smooth and generous, with lightly floral, dusty and stinky aromas of wild red berry fruit and smoky, cedary vanilla oak. Sweet red cherry fruit and a backbone of slightly gritty tannin carries the palate, whose glycerol-sappy texture should develop nicely over the next two years. "

