

Felton Road • Pinot Noir • 2002 • Bannockburn • Central Otago

Vintage & Vinification

2002 was an exceptional vintage that combines the best elements of the 2000 and 2001 vintages. A lacklustre yet moderately warm summer disappointed the tourists, but the vines loved it and surprisingly provided our earliest harvest yet. 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.

Aromas of violets, black cherry and exotic spice on the nose are complimented by the deep and concentrated ripe fruit flavours. The ideal growing conditions of the 2002 vintage, low to moderate yields and small berry size have resulted in chewy, yet silky tannins. Possible the most “grown up” Felton Road Pinot Noir yet, and offering excellent cellaring potential.

Comments on Previous Vintages

The Daily Telegraph, UK, 22nd February, 2003. Andrew Catchpole. Felton Road 2001 Pinot Noir, A characteristic Central Otago scent of violets and thyme, followed by an intense concentration of dark cherry and plum fruit, mark this beautifully crafted wine. Perfumed and ripe, with a flavour that lingers long after your glass is empty.”
Michael Cooper’s “Buyer’s Guide to New Zealand Wines 2003”. Deliciously ripe and harmonious, it’s already highly enjoyable, but promises greater complexity with cellaring. ****

