



FELTON ROAD

Felton Road • Pinot Noir • 1997 • Bannockburn • Central Otago

Vintage

The hot Bannockburn weather during February and March (the most continental like climate in N.Z.), north facing slopes, low yielding vines and meticulous canopy management produced grapes with intense ripe flavours. The grapes were carefully hand harvested in late April from the various Pinot Noir vineyard blocks at excellent levels of maturity.

Vinification

The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping. This minimises extraction of harsh phenolics (resulting in softer wines), and ensures a high percentage of whole berries. Uninoculated (“wild”) yeast fermentation and 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. Bottled without fining or filtration.

Appearance

Mid to dark red.

Bouquet

Concentrated ripe cherry fruit aromas with well-integrated toasty oak.

Palate

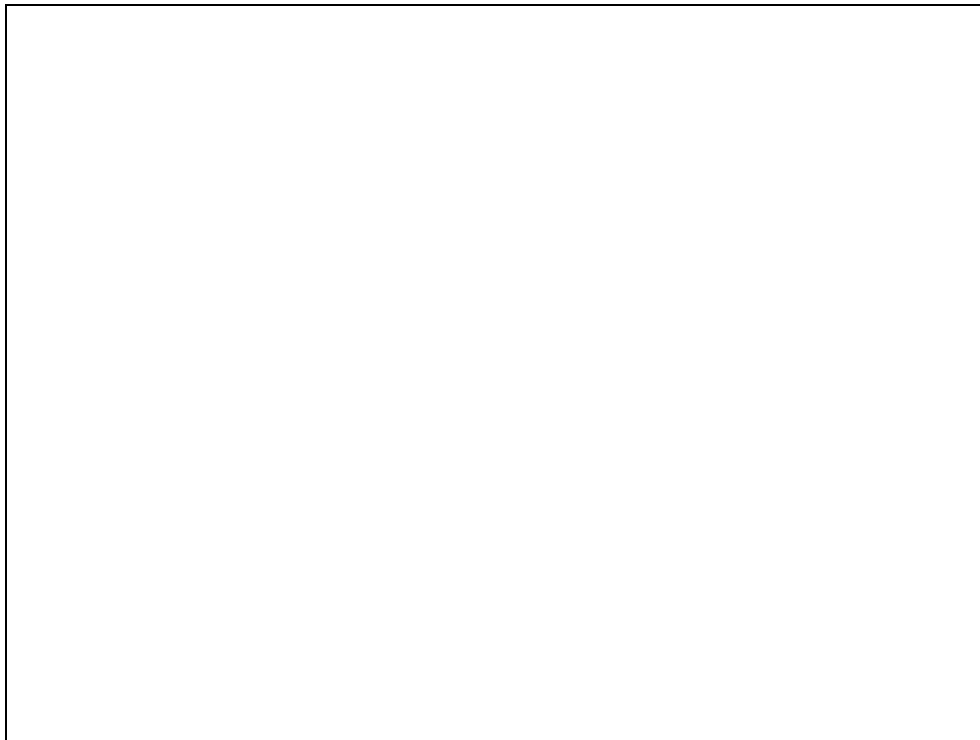
Intense fruit flavours and soft elegant tannins fill the mouth, coating every corner for a lengthy memorable finish. Rich and complex.

Cellaring

Drinking superbly as a youthful Pinot Noir but will continue to develop well with careful cellaring.

Bottle Shape

Traditional thick necked dead leaf green Burgundy bottle.



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