

Felton Road • Pinot Noir • Block 3 • 1998 • Bannockburn • Central Otago

Vintage

The excellent 1998 vintage combined with careful vineyard work over the growing season has again made possible a select vineyard bottling. Detailed observations from the various vineyard blocks (and even within blocks), enable small parcels to be kept separate and handled appropriately in the winery. High levels of maturity (natural alcohol of 13.5%) and low yields (30 hl/ha) have resulted in concentrated ripe aromas and flavours.

Vinification

75% destemmed with no crushing and 25% 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 75% new French oak. Carefully racked from barrel and bottled with no fining or filtration.

Appearance

Deep Red.

Bouquet

Aromas of ripe cherries, complex earthy/dried herbs and integrated toasty smokey oak.

Palate

Concentrated cherry fruit flavours with considerable complexity. Broad soft palate with an attractive fruit sweetness and silky tannin finish.

Cellaring

Drinking superbly as a youthful Pinot Noir but will continue to develop and offer more complexity with careful cellaring.

Bottle Shape

Traditional thick necked dead leaf green Burgundy bottle.

FELTON ROAD WINES LTD BANNOCKBURN