



FELTON ROAD

Felton Road • Riesling • 1998 • Bannockburn • Central Otago

Vintage

Riesling from the steeper north facing Block 1 and Block 4 was hand picked in late-April to early-May in the stable Autumn weather. The hot 1998 summer still allowed the Riesling to ripen with moderately low sugar levels (important to preserve the delicate character), yet ripe fruit flavours and balanced acids.

Vinification

Fermented with predominantly its own indigenous Bannockburn yeast, which has added texture and complexity. The long slow fermentation was eventually stopped by chilling and racking off the yeast lees to retain 25g/L residual sugar. The sweetness is balanced with a crisp acid and the alcohol of 11.0% allows the concentrated elegant aromas and flavours to be enjoyed without being heavy and clumsy.

Appearance

Green tinged yellow.

Bouquet

Ripe stonefruit with complex spicy aromas.

Palate

Intense stonefruit flavours with excellent concentration. Residual sweetness of 25g/L balanced by natural crisp acid.

Cellaring

With residual sweetness, firm acidity and concentrated fruit flavours, it is expected to cellar well for several years.

Serve

Serve lightly chilled by itself as an aperitif or balance the light residual sweetness with the appropriate cuisine.

Bottle Shape

Elegant antique green traditional hock bottle.

FELTON ROAD WINES LTD
BANNOCKBURN
CENTRAL OTAGO NEW ZEALAND

TEL 64 3 445 0885

FAX 64 3 445 0881

E-MAIL FeltonRdWines@xtra.co.nz

