

Felton Road · Pinot Noir · 2003 · Bannockburn · Central Otago

Vintage & Vinification

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. This wine was aged for 11 months in French oak barrels from highly regarded Burgundian coopers. In accordance with our non-interventionalist approach to winemaking, this wine has not been racked, fined or filtered.

The long hang time during the cool, yet sunny and dry lead-up to the 2003 vintage has yet again provided excellent quality grapes for the Felton Road Pinot Noir. Ripe cherry with hallmark Central Otago spiciness integrate to form an elegant and refined wine. Good depth and length will allow the wine to age gracefully for up to 5-7 years. Soft tannins contribute to a long silky finish allowing the wine to also be enjoyed in its youth.

Comments on Previous Vintages

Houston Chronicle, USA, Aug 12, 2003 Michael Lonsford "Up and Coming from Down Under"

Felton Road 2002 Pinot Noir - ****1/2 ... is outstanding, with impeccable balance between fruit, oak and alcohol. In fact, the alcohol is a smidge high, but the wine doesn't seem hot. The wine's flavours – strawberry, cranberry, beetroot, clove, cinnamon – are terrific, as are the aromatics.

