



FELTON ROAD

2003 Felton Road Pinot Noir Block 3

Viticulture

Meticulous summer management of a single vertical shoot positioned (VSP) canopy ensures even and early fruit maturity. Shoot thinning, shoot positioning, leaf plucking, bunch thinning and harvest are all carried out by hand to ensure optimum quality fruit. Cover crops are planted between rows to assist in controlling vine vigour and to improve soil health and general biodiversity. All of our vineyards are managed organically and also utilise biodynamic practices throughout.

Vintage & Vinification

Detailed observations from the various vineyard blocks (and even within blocks), enable small parcels to be kept separate and handled appropriately in the winery. 80% destemmed with no crushing and 20% 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 55% new French oak. In accordance with our non-interventionalist approach to winemaking, this wine has not been racked, fined or filtered.

Bouquet & Palate

The nose has the classic dried herbs and briary fruits that characterise this vineyard section. Yet again, it is the personality of the Block 3 that shines through, more so than the influence of the vintage. Roasted coffee, chocolate and complex earthy spice characters build to a palate which continues with ripe and silky tannins. Already long, this is a wine that is undoubtedly going to reward careful cellaring.



Sunday Star Times 10 August 2003, Michael Cooper. 2002 Pinot Noir Block 3.

***** ...Reviewed recently, is even richer than the Pinot Noir, with exceptional depth of colour, flavour and character.

FELTON ROAD WINES LTD
BANNOCKBURN
CENTRAL OTAGO NEW ZEALAND
www.FeltonRoad.com

TEL 64 3 445 0885 FAX 64 3 445 0881 E-MAIL wines@FeltonRoad.com