



FELTON ROAD

## 2006 Felton Road Riesling Block 1

### 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

A warm and early spring along with a warm dry summer led to the earliest harvest from Block 1 of mid-April. This early harvest was necessary to retain the bright Riesling aromas and flavours and our hallmark crisp natural acidity. The grapes were whole bunch pressed followed by a wild fermentation (uninoculated). Careful winemaking with minimal processing preserves the delicate Riesling characters. The fermentation was stopped by chilling the wine and racking off the yeast lees at the desired sugar/acid balance.

### Bouquet & Palate

A complex nose of dusty mineral notes along with florals and ripe stonefruits. The palate is full with considerable sweetness (70g/L) and intense apricot and nectarine flavours. The initial overriding impression of sweetness is balanced by the natural crisp acidity, while the low alcohol of 9.5% provides delicacy to a surprisingly powerful wine.



### 2004 Felton Road Riesling Block 1

Felton Road Riesling Block 1 is also worthy of a mention. Not only did it complete the most excellent trio of New Zealand Rieslings I have seen, but it is another of these wines that sports staggering levels of residual (63 grams) but looks terrifically fit. **Matthew Jukes, March 2005, expertwine.com**

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