



FELTON ROAD

2006 Felton Road Pinot Noir Block 5

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 biodynamically (certification by Demeter is underway).

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 18 months in 35% new French oak. In accordance with our non-interventionalist approach to winemaking, this wine has not been fined or filtered.

Bouquet & Palate

A powerful nose dominated by exotic spices with underlying layers of complex earth/forest floor and dark fruits. An elegant and well balanced palate with considerable fruit definition and refinement. Mouth watering textures and silky yet firm tannins provide a solid backbone for this wine's considerable ageing potential.



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92 Points, Velvety, with outstanding depth to ripe black cherry, black plum and cinnamon flavors. Stone, tobacco and cedar nuances highlight the fruit, with bright acidity and graceful tannins that sashay through the finish Drink now through 2011.

Daniel Sogg, Wine Spectator– April 07. USA

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