

2006 Felton Road Pinot Noir Calvert

Viticulture

Calvert Vineyard, located on Felton Road is leased and managed by Felton Road. It is 10.2 ha and planted to 8 ha of Pinot Noir and 1 ha each of Chardonnay and Riesling. 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

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 fined or filtered.

Bouquet & Palate

Brilliant mid garnet colour. A slightly muted but pure nose of florals and violets with red and dark mixed fruit notes. Great clarity and purity on the palate: rich, concentrated fruit, but the purity lets the nuances sing through. An elegant and clean finish with well integrated tannins. This is a wine destined to

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grow steadily in the bottle over the next five years; opening and blossoming as it goes.

Steve Tanzer's International Wine Cellar 2006 Pinot Noir Calvert

Good medium red, a bit lighter than the regular bottling. Reticent nose hints at spice and celery seed. Densely packed, spicy and classically dry; shows more breadth than the basic bottling but less complexity and fruit intensity today. But this is highly aromatic, supple and suave in the middle palate, with a subtle sweetness emerging with aeration. Dusty tannins and firm acidity give it sound structural support.