



## FELTON ROAD

### 2006 Felton Road Dry Riesling

#### 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 led to an early harvest (late March to early April) of low to normal yields from Block 2. High sugar levels at harvest has led to the highest alcohol level we have yet seen in Riesling of 13.0%. Hand picked, whole bunch pressed, a wild fermentation (uninoculated), was followed by careful winemaking with minimal processing to preserve the delicate Riesling characters.

#### Bouquet & Palate

Distinct floral aromas predominate over our typical citrus and mineral notes. The palate is surprisingly rich and mouthfilling with more rounded acidity than usual. Spicy grapefruit flavours lead to the long and dry finish.



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Pale Gold colour, this wine has a lively nose of pink grapefruit aromas mixed with a mineral-chalky scent that lends intrigue to its juicy start. In the mouth it is a rush of lemon zest citrus flavour buoyed on a wave of fantastic bright acidity that makes the mouth sit up and take notice as more mineral notes emerge across the palate through to a nice finish. **Alder Yarrow, January 2007**

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