



FELTON ROAD

## 2006 Felton Road Pinot Noir

### 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

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

Deep garnet with purple tints. A nose of plum, dark cherry and herbs with oriental spice. Ripeness drives the palate, no jamminess but a rich, dark compote of black fruit laced with raspberry and chocolate. Ripe, dusty fine tannins complete the finish. The wine will drink well from release but will build in scale and complexity for at least 5 years.



**eRobertparker.com, USA, April 08, 92 points**  
**Felton Road Pinot Noir Central Otago 2006**

The ensuing 2006 Pinot Noir cropped up in a blind tasting and shone brilliantly, somewhat closed at first with a certain earthiness and then violets, the palate imbued with grainy tannins, pure brambly fruit and superb delineation on the refined finish.

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