



## FELTON ROAD

### 2021 Felton Road Pinot Noir *Block 3*

#### ***Tasting Note***

*The 25<sup>th</sup> bottling of Block 3 engenders memories of the very first and its demanding of a single vineyard bottling: distinct wild thyme and spice introducing its more diverse and complex nose. It's incredibly transparent on the palate, drawing you in to the chocolate that lies beneath the surface. The tannins are surprisingly svelte and perfectly formed. All the power is focussed on the back of the palate, as it should be. By the time you've got there, you know you are in the presence of a serious wine.*

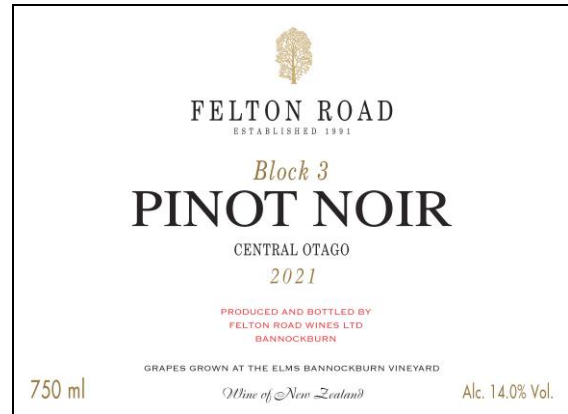
#### ***Introduction***

Commencing with meticulous site selection and vineyard design in 1991, Felton Road's story is one of refusal to compromise. A strict 100% estate policy with fully organic and biodynamic viticulture (BioGro and Demeter certified) ensures that our fruit arrives at the winery as pure as it can be, while our entire estate comes as close to true sustainability as is possible. A commitment to hands off winemaking: gravity flow, wild yeasts, wild malo, an avoidance of fining and filtration all help preserve the wine's expression of its terroir. The result is Riesling, Chardonnay and Pinot Noir which accurately express the authenticity and complexity of our unique vineyards.

Gareth King; Viticulturist, Blair Walter; Winemaker, Nigel Greening; Proprietor.

#### ***Vineyard & Viticulture***

Felton Road farms four properties totalling 34 ha in the Bannockburn sub-region of Central Otago. Block 3 is situated on a gentle north facing slope in the heart of The Elms vineyard where a deep bench of silt soil is interspersed with calcareous seams. 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 vine balance and to improve soil health and general biodiversity.



#### ***Vintage***

After a moderate winter with normal rainfall, budburst occurred in late September. Flowering occurred in early December with some rain and temperatures hovering around average. A period of cool evenings raised concerns of a potential poor set. Significant rainfall at the beginning of January and further rain in the middle of the month resulted in more than double the monthly rainfall. This wetter period throughout the phase of cell division resulted in generally larger berries and made-up for potentially lower bunch weights from the uneven flowering conditions. The weather stabilised in February with warmer and much drier conditions; which continued throughout the lead-up, and until the conclusion of harvest. The Pinot Noir harvest commenced on March 25 concluding on April 11.

#### ***Vinification***

The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping, retaining 25% as whole clusters. 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 13 months in 30% new French oak barrels from artisan Burgundian coopers. In accordance with our non-interventionalist approach to winemaking, this wine was fermented with indigenous yeast and was not fined or filtered.

FELTON ROAD WINES LTD  
BANNOCKBURN  
CENTRAL OTAGO NEW ZEALAND  
www.FeltonRoad.com

TEL 64 3 445 0885 FAX 64 3 445 0881 E-MAIL wines@FeltonRoad.com