



FELTON ROAD

2023 Felton Road Riesling *Bannockburn*

Tasting Note

Brooding aromas of wet stones, stonefruits and hints of lanolin, make for a complexing introduction. The mouthfeel opens with a burst of sweetness which is immediately tempered by intense stonefruit flavours and crisp acidity. Like a perfectly tree-ripened Central Otago peach, the completeness and beauty of the flavours dissolves the sweetness and sings of our mountainous Bannockburn location.

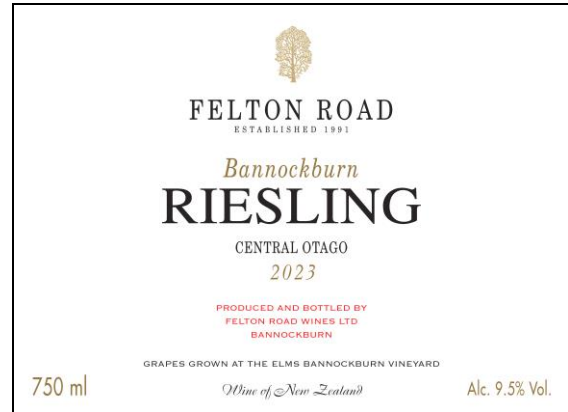
Introduction

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; indigenous yeasts and malolactic; 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 totaling 34 ha in the Bannockburn subregion of Central Otago. Blocks 2 and 4 are located on gravel fans within the Elms Vineyard with deep soils of angular schist gravels. 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

Spring temperatures and rainfall were normal with only a couple of mild frost events which were successfully fought. Flowering proceeded in warm and relatively stable weather and resulted in setting a normal sized crop across all three varieties. December was warm and dry with these conditions further exacerbated over the next several weeks until a welcome rain event on February 21. With the relatively dry conditions prevailing for the previous months, this event and the periodic rain throughout March (but still only 43mm recorded), did not present any disease pressure issues and provided welcome relief to the warm and somewhat previous stressful conditions. Cooler night temperatures arrested the ripening for slow and steady development. Harvest commenced on March 23, and fears of an early, hot and fast harvest were fortunately not realised. Riesling was harvested from April 4-13.

Vinification

Riesling from Block 4 of The Elms vineyard was carefully hand-picked, whole bunch pressed, settled for 4-7 days before racking, then fermented with indigenous yeasts. The 4 week fermentation was stopped by chilling when the optimal balance was achieved between the acidity, alcohol and residual sugar (59g/L). Careful winemaking with minimal processing highlights the crisp natural acidity and the Riesling characters are delicately poised in the low alcohol of 9.5%.

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