



FELTON ROAD

2022 Felton Road Pinot Noir *Block 5*

Tasting Note

The vivacious character of the 2022 vintage leads the intense nose of dark florals, black cherry and an array of classic Central Otago spice and dried herbs. The flavours are again classic with plentiful diversity and complexity. It's incredibly seamless and finely poised already, but the tannins are there, svelte and integrated, waiting patiently in the background for the long haul. A chic and sophisticated Block 5.

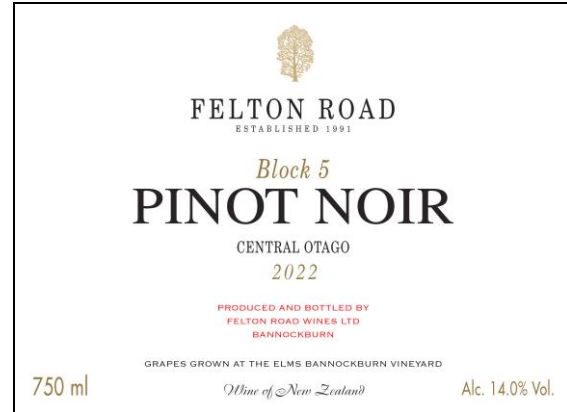
Introduction

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. Block 5 is situated on a gentle north facing slope in the heart of The Elms vineyard and was planted in 1993. The soils vary up the slope from heavy loess and silt, clay lakebed deposits, and 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

Regular rainfall throughout spring and early summer was higher than normal, and along with warmer soil temperatures, resulted in solid early season growth. Flowering commenced early in warm and ideal conditions with a cool spell and rain at the end, which had a minor effect on fruit set, but mainly confined to Riesling. A warm and dry January continued to advance development with veraison starting early and proceeding rapidly. Early February rain replenished drying soils and a cooler month was welcomed to arrest the advanced development. A return to warm and dry weather from early March meant grapes ripened quickly during the final stages. Harvest commenced early on March 16 with Chardonnay from Elms and Pinot Noir following the next day from Cornish Point. The harvest of Pinot Noir from the four vineyards was completed by April 4.

Vinification

20% of the fruit was retained as whole clusters with the remainder carefully de-stemmed directly to the fermenters by gravity without harsh pumping. Long pre-fermentation soaks of 8-10 days prior to fermentation with indigenous yeasts and punched down by hand up to two times per day with a total time on skins of 24 days. Pressed off and barrels filled immediately by gravity to the underground barrel cellars. The wine spent 16 months in barrel (29% new French) with two rackings and no fining or filtration, before bottling in early-September 2023.

FELTON ROAD WINES LTD
BANNOCKBURN
CENTRAL OTAGO NEW ZEALAND
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