



FELTON ROAD

2023 Felton Road Pinot Noir *Bannockburn*

Tasting Note

The nose starts with typical Felton Road cues: dark roses and violets, ethereal, dancing and transparent. On the palate the first note is savoury: lovely fruits are there, but not even a ghost of New World sweetness. The tannins are firm enough to denote seriousness, but without harshness. Attractive and subtle herbal tones also play a part adding freshness and intrigue. A classic rendition from our four Bannockburn vineyards.

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 subregion of Central Otago. This wine is a blend from our four vineyards; Cornish Point, Calvert, MacMuir and The Elms. 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.

Vinification

The unique gravity flow winery enabled the grapes to be gently destemmed directly into open-top fermenters without pumping, retaining 20% 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 25% 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 malolactic, and was not fined or filtered.

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